

42364/C

11-20-11

For Sugar, 1/2 pint water, 2 dr. alcohol common
sugar, 2 dr. distilled vinegar 20 drops (1/2
pint), and the stone with clear oil,
covering the stone, Vermillion, & Benzoin
Common Sugar, 1/2 pint water, 2 dr. alcohol common
sugar, 1/2 pint water, 1 dr. distilled vinegar,
17 drops Oil of Sassafras. Should be above.

PUGH, David
C



FRONTISPIECE.



Briggby del.

Crabb sculp.

Truth pointing to the light of Philosophy.

THE NEW
FAMILY
RECIPT - BOOK :

OR

UNIVERSAL REPOSITORY OF DOMESTIC ECONOMY,

INCLUDING A FUND OF

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IN ALL THE VARIOUS BRANCHES OF

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By D. HUGHSON, L.L.D.

LONDON:

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AND J. BYSH, 52, PATERNOSTER ROW.

1817.

RECEIPT BOOK

FOR THE RECORD OF THE RECEIPTS OF THE

WELLINGTON MUSEUM

AND THE WELLINGTON MUSEUM

AND THE WELLINGTON MUSEUM



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P R E F A C E.

THE following Work needs no apology, for its utility must ever be its recommendation. It possesses such a fund of valuable miscellaneous knowledge, that, though it bears a very homely title, it will be found to comprehend whatever is desirable to render every Family truly comfortable and happy.

The Editor has spared no pains to render it equally valuable and comprehensive; so that no class of Readers will refer to it without gaining the most interesting information, conveyed in the easiest and most simple mode that he could devise.

This Work is at once a body of experimental knowledge;—how to sustain the appetite in an elegant manner, and how to relieve the body under its various accidental afflictions. It contains also invaluable Receipts for rendering the Arts and Sciences subservient to domestic purposes.

From this association, joined by the friendly communications of intelligent persons connected with the different branches of professional research, concomitant with the nature of this collection of all that is useful as well as desirable, the Editor, as well as the Proprietor, maintain a firm idea, as well as a substantial hope, that their labours will not be inefficient to produce an extensive repository that can be no where surpassed for elegance and utility.

Such are the outlines of this plan, which, if persisted in, must succeed. Such also constitutes the Editor's reason, after producing other extensive works, for compiling this volume of Domestic Economy, Medical Receipts, and other

PREFACE.

Desiderata for Household Arrangement, which, he trusts, as they deserve, will be well received.

That at the expence and trouble incurred in collecting materials for this comprehensive Work can never be fully repaid, without the liberal patronage of persons in all ranks of life, is by no means possible. Convinced, however, of its obvious general utility, since there can scarcely be any individuals so humble as not to find some information in which they must necessarily prove essentially interested, the Proprietors rely on its being received with as great a degree of general approbation as any other work of equal magnitude, that has for many years issued from the press.

D. HUGHSON.



THE NEW

FAMILY RECEIPT-BOOK.

An invaluable, though cleanly and easily-made Mixture, for effectually destroying those noisome Vermin Bugs.

MIX half a pint of spirits of turpentine and half a pint of best rectified spirits of wine in a strong bottle, and add in small pieces about half an ounce of camphire, which will dissolve in a few minutes. Shake the mixture well together; and, with a sponge or brush dipped in it, well wet the bed and furniture where the vermin breed. This will infallibly destroy both them and their nits, though they swarm. The dust however should be well brushed from the bedstead and furniture, to prevent, from such carelessness, any stain. If that precaution is attended to, there will be no danger of soiling the richest silk or damask.

On touching a live bug with only the tip of a pin put into the mixture, the insect will be instantly deprived of existence, and should any bugs happen to appear after using the mixture, it will only be from not wetting the linen, &c. of the bed; the foldings or linings of

the curtains near the rings or the joints, or holes in and about the bed or head-board, in which places the vermin nestle and breed; so that those parts being well wetted with more of the mixture, which dries as fast as it is used, and pouring it into the joints and holes, where the sponge and brush cannot reach, it will never fail totally to destroy them.

The smell of this mixture, though powerful, is extremely wholesome, and to many persons very agreeable. It exhales however in two or three days.

Only one caution is necessary; but that is important. The mixture must be well shaken when used; but *never* applied by candle light, lest the spirits, being attracted by the flare of the candle, might cause a conflagration.

The late Bishop of Elandaff's most important Liquid Test for discovering the poisonous Adulteration of Wines and Cider, by means of Lead and other noxious Ingredients.

To take up the narrow space allotted in this publication to useful discoveries, by the investigation of frauds and adul-

teration in wines, would answer no good purpose, unless they could be prevented; we must therefore resort to the only method in our power to expose them by publishing their antidotes, and we cannot do that better than in the manner of the present article, which we shall endeavour to do as nearly as possible in Bishop Watson's own words; who, when he had benevolently traced the villany of those wretches who poison their fellow-creatures by the absurd application of the saccharine principle in the poison of lead, ingeniously and humanely contrived and promulgated the means of instantly detecting the iniquity with the utmost ease and certainty.

"Neither ceruse, nor litharge, nor minium," observed the venerable prelate, "have any taste; but either of these substances, on being boiled in distilled vinegar, which has an acid taste, will be dissolved in it; and the solution, being chrystallized, will give one of the sweetest substances in nature, called *saccharum saturni*, or sugar of lead. It is this property which lead has of acquiring a sweet taste of solution in an acid, that has rendered it so serviceable to those wine merchants, who, respecting their own profit more than the lives of their customers, have not scrupled to attempt recovering wines which had been turned sour, by putting into them large quantities of ceruse and litharge.

"I believe," continued the bishop, "this adulteration is punished with death in some parts of Germany; and

it is to be wished, that it may meet with that punishment every where. In 1795, the farmer generals in France, being astonished at the great quantities "*de vin gâté*" which were brought into Paris in order to be made into vinegar redoubled their researches to find out the cause of the great increase of that article; for near thirty thousand hogsheads had been annually brought in for a few years preceding the year 1750, whereas the quantity brought in forty years before did not exceed one thousand two hundred hogsheads. They discovered that several wine-merchants bought these sour wines, which were still rendered more sour by the custom of pouring into each hogshead six pints of vinegar before it was sold; and, afterwards, by means of litharge, they were rendered potable, and sold as genuine wines. Our English vintners, there is reason to fear, are not less scrupulous in the use of this poison than the French wine-merchants; for it not only corrects the acidity of sour wines, but it gives a richness to meagre ones; and, by this property, the temptation to use it is much increased. The reader may soon furnish himself with the means of detecting lead when dissolved in wine—Let him boil together, in a pint of water, an ounce of quick-lime and half an ounce of flour of brimstone: and, when the liquor, which will be of a yellow colour, is cold, let him pour it into a bottle; and, corking it up, reserve it for use. A few drops of this liquor,

being let drop into a glass of wine or cider containing lead, will change the whole into a colour more or less brown, according to the lead which it contains. If the wine be wholly free from lead, it will be rendered turbid by the liquor, but the colour will be rather a dirty white than a blackish brown." The learned bishop adds, "Van Helmont was of opinion, that Paracelsus made no vain boast, in saying that he could cure two hundred diseases by preparations of lead; but he does not tell us of the many hundred persons he probably sent to their graves by his attempt. But it is beyond my ability and falls not within my design," concludes his lordship, "to discuss either the salubrious or poisonous qualities of lead; especially as the labours of Sir George Baker and Dr. Percival have so fully illustrated the subject: the former in his *Medical Essays*, and the latter in his *Essay on the Poison of Lead*."

From the good bishop's observations we would ask, will some of our home manufacturers of wines, who vaunt them as equal to foreign, risque the bishop of Llandaff's test, in the wines, cider, &c. pretended to be from fruit of British growth? Perhaps, if it could be proved that liquors sold as wholesome wine, cider, &c. so immediately killed any purchaser, as to leave no doubt of his being poisoned, and it could also be proved that the vender actually put in the deleterious article, or sold the liquor knowing that it was dangerously drugg-

ed, he might be convicted of wilful murder, and consequently executed, even as our penal laws stand at present. But, though the difficulty of adducing such proofs may enable the unprincipled offenders for some time to sin against humanity in full security; yet some of those offenders, outrageously as they act, and who riot in opulence by sporting with the lives as well as property of their fellow creatures, will, sooner or later, be brought to justice and condign punishment for their merciless iniquity.

Of nearly the same consequence is

The Test for detecting the presence of Lead in Oils.

LEAD is not only employed by unprincipled cider, wine, and vinegar manufacturers, but by those also who make traffic in oils; though certainly to a less dangerous extent. It is particularly used for correcting the rancidity of damaged rape-seed oil, as well as oils of olives and almonds. This pernicious abuse may be detected by mixing a small quantity of the suspected oil with a solution of orpiment, or liver of sulphur, in lime-water: for, if the oil be adulterated, it will, after the liquids have been shaken together and suffered to subside, acquire an orange red colour; but, if pure, it will only assume a pale shade of yellow. This test is very similar to that of the Bishop of Llandaff for wines; as, indeed, are all the genuine liquid tests sold in the shops for these purposes.

Curious Moorish Method of preparing Elcholle, or the flesh of Camels, as well as Mutton and Beef, so as to keep for two or three years in the warmest Climates.

THIS favourite food of the Moors, whether made of beef, mutton, or camel's flesh, is always ready for eating. The method of preparing it—Cut the meat, of whatever kind, but beef is the most esteemed, into long slices; and, having well salted them, let them remain twenty-four hours in the pickle. Then remove them into other vessels, filled with cold water; and, after soaking them all night, lay them on ropes, in the sun and air, till they become quite dry and hard. Then cut them into pieces about three inches long; throw them into a pot of warm oil, mixed with melted suet, sufficient to cover all the meat; and, when it has boiled till it looks clear and red on being cut, take the whole out, and set it to drain and cool. It is then ready to put away in the jars provided for keeping it, and is to be covered with the oil and grease in which it was boiled. When quite cold, the jars being closely stopp'd, the meat will be preserved hard, and continue good for at least two or three years. The Moors sometimes fry it with eggs and garlic; and, occasionally, eat it stewed, with a little lemon juice squeezed over it. European travellers, who have frequently tasted this preparation, pronounce it to be a very good dish, either hot or cold.

Mock Venison Pasty.

AFTER boning a small rump of beef, part of a surloin, or a loin or shoulder of mutton—but beef is to be preferred—beat the flesh very well with a rolling-pin. Then rub five pounds of this meat with two ounces of moist sugar, and let it remain twenty-four hours; after which, wipe it clean off, or wash it away with a glass of red port, and highly season it with pepper, pounded nutmeg, and salt. Lay the whole in the under crust, and cover the meat with clarified butter. Having put on the top crust, bake it just as much as venison. At the same time, set the bones in the oven with barely enough water to cover them, which will produce a little good gravy to put into the pastry when drawn.

Bologna Sausages as made in France.

TAKE four pounds of lean buttock of beef, and, having cut it in pieces, put into it a pound of dried suet, with the same quantity of diced bacon. Season with all-spice, pepper, bay-salt, and saltpetre, adding a little powder of bay leaves. Then, when mixing the whole together, tie them up in skins about the thickness of the wrist, dry them in the same manner as tongues, and eat them without boiling. N.B. Diced means cut into small squares.

Excellent Keeping Gravy.

BURN an ounce of butter in a frying-pan; always taking care to do it at such

a proper distance from the fire, that while the flour is strewing into the butter, it may become brown, but not black. Put to it two pounds of coarse lean beef, a quart of water, half a pint of either red or white wine, three anchovies, two shallots, a little white pepper, a few cloves, and a bit of mace, with three or four mushrooms or pickled walnuts. After letting the whole strew gently about an hour, it may be strained for use; it will keep several days, and is proper for any savoury dish.

German Method of clarifying and preserving Fresh Butter.

A VALUABLE article, the original communication of an ingenious traveller, who resided many years in Germany. "The peculiar advantage of clarified butter," says this gentleman, "though but little known in England, is unequalled for most culinary purposes, for frying, and for general use in long sea-voyages, where no fresh butter is to be had. Indeed this purified butter is equal to the best virgin oils of Florence, Aix, or Lucca, for frying in perfection. At Vienna, and in many other parts of Germany, it is sold in all the shops. The best is purified at the dairies, during the cheapest season, and sent to market in barrels and tubs; it is then clarified. Set a large clean tinned copper vessel on a trivet, over a charcoal fire; and put in the new butter, before it has taken any ill taste, but not in large portions at a

time. With the quantity of about fifty pounds, add a large onion, peeled and cut crossway. The whole must be closely watched, and kept skimming the moment it begins to boil; and the fire then slackened, that it may only simmer for five minutes: after which, if it cannot be suddenly removed, the fire to be immediately extinguished. The onion then taken out, the butter to be left standing till every impurity sinks to the bottom; as all that has not risen to the skimmer never fails doing. Large tin canisters, stone jars, or wooden vessels made airtight, holding about fifty pounds each, should receive the liquid butter, and be kept closely covered up for use. This butter should be constantly taken out as it is wanted, with a wooden spoon; neither the hand, nor any metal, ever suffered to touch it."

Queen Elizabeth's Cordial Electuary.

BOIL a pint of the best honey; and, having carefully taken off all the scum, put into the clarified liquid a bundle of hyssop which has been well bruised previously to tying it up, and let them boil together till the honey tastes strongly of the hyssop. Then strain out the honey very hard; and, putting into it a quarter of an ounce each of powdered liquorice roots and anniseed, half that quantity of pulverised elecampane and angelica roots, and one pennyweight each of finely beaten pepper and ginger, let the whole boil together a short time, being well

stirred all the while. After which, pour it into a gallipot, or a small jar, and continue stirring till it is quite cold. Keep it covered up for use; and, whenever, troubled with straitness at the stomach, or shortness of breath, take some of the electuary on a bruised stick of liquorice, which will speedily afford relief. This is said to have been Queen Elizabeth's favourite remedy for all oppression at the stomach and shortness of breath, with which complaints her majesty had been much afflicted; she lived till seventy-three years of age.

Genuine Friar's Balsam.

PUT four ounces of sarsaparilla cut in short pieces, two ounces of China root sliced thin, and an ounce of Virginian snake-weed cut small, with one quart of spirits of wine, in a two-quart bottle. Set it in the sun, or any equal degree of heat, shaking it two or three times a day, till the spirit be tinctured of a fine golden yellow. Then clear off the infusion into another bottle; and, putting in eight ounces of gum guaiacum, set it in the sun, or other similar heat; shaking it very often, till all the gum be dissolved, except dregs, which will generally be about ten or twelve days. It must now be a second time cleared from the dregs; and, having received an ounce of Peruvian balsam, be well shaken, and again placed in the sun for two days: after which, an ounce of balm of Gilead being

added, it is to be once more shaken together, and finally set in the sun for fourteen days, when it will become quite fit for use, and keep many years. There were, formerly, scarcely any complaints, either external or internal, for which this admirable balsam was not considered as an effectual remedy. It has, in truth, many virtues, when properly made; but, as a mere vulnerary, for common flesh wounds, the simpler and cheaper balsams, sold under the names of Friar's balsam, Turlington's balsam, and the Traumatic balsam of the London Dispensatory, are usually efficacious. Neither of these, however, nor any of the other compound balsams, or restorative drops, formed on the basis of this true Friar's balsam, are so well adapted for internal use; and some of them, as commonly manufactured for sale, are quite unfit for any such purpose. The dose of genuine Friar's balsam, for consumptions, or any inward ulcer, &c. is about half a table spoonful, on a lump of sugar, or in any liquid vehicle, once or twice a day, according to the urgency of the case, using moderate exercise while in the habit of taking it. In any soreness of the stomach, and for some coughs, twenty or thirty drops occasionally taken, often give complete relief; and, in almost every weakness or debility, they may be advantageously resorted to, as well as by persons afflicted with scorbutic complaints, and other taints or impurities of the blood.

Excellent Lozenges for the Heartburn.

TAKE calcined oyster shells, as found on the sea-coast, where they are so blanched by time as to appear, both within and without, of the whiteness of mother of pearl; dry them well by the fire, and then beat and sift them as fine as possible. In half a pound of this powder mix half a pound of loaf sugar well beaten and sifted; and wet it with a spoonful or two of milk and water, so as to form a very stiff paste. Then mould the whole into neat lozenges, of any form or size, and bake them very dry in so slack an oven as not to discolour them; this will be effected after every thing else is drawn. These lozenges so effectually destroy that acidity in the stomach which causes the heartburn, as not only to prevent the disagreeable sensation it occasions, but greatly to promote digestion. Their power in neutralizing acids may be easily tried, by dissolving one of them in a glass of the sharpest vinegar.

Potted Cheshire Cheese.

TAKE a pound and a half of Cheshire cheese, and mix it in a marble mortar, with a quarter of a pound of the best fresh butter; adding, by degrees, while beating them together, a glass of mountain, or other rich and sweet wine, with a quarter of an ounce of mace, beaten and sifted so as not to be discernible. When the whole is extremely well mixed it must be pressed down hard into a galipot or small jar, covered over with melted butter, and kept in a cool place

A slice of this is considered, by many persons, far superior to the richest cream cheese.

Delicious Orange Pudding.

GRATE the rinds of two Seville oranges; and beat them in a marble mortar, with half a pound of fine bresh butter, the same quantity of loaf sugar, and the yolks of sixteen eggs, till the whole mass becomes of an even colour. Then pour it into a baking dish lined with puff paste.

Persian Meat Cakes.

STRIP the fat and sinews from the flesh of a leg of mutton; and beat it well, in a marble mortar, with pepper, salt, and juice of onions or garlic, or with sweet herbs, according to your taste. Make the meat thus prepared into flat cakes, and keep them pressed between two dishes for twelve hours; then fry them with butter, in which they are to be served up.

Soup Maigre Anglois, or Broth without Meat.

BOIL a small quantity of ketchup in very thin gruel, with a few strewed leaves of parsley, and a little salt. By this method alone, it is said, an ingenious cook long deceived a whole family, who were all fond of weak mutton broth. The fact is, that the mushroom, more than any other vegetable substance, perhaps, approaches the nature and flavour of wholesome animal flesh. Walnut liquor, which is frequently substituted for ketchup, will by no means answer this purpose.

Pickled Sprats resembling Anchovies.

AFTER taking the heads off a quantity of the freshest and largest sprats, salt them a little with common salt, and let them remain till the next morning: then take a barrel, or earthen pot, and put in it a layer of bay-salt, with a little pounded lemon-peel and bay-leaves, and a layer of sprats; alternately placing a layer of the bay salt, and another of sprats, till the vessel be filled. It is then to be closely covered up, so that no air can get in; this, if it be a barrel, is usually effected by closing it with pitch. Being placed in a cellar, or other cool place, and the vessel turned upside down once a week, they will in three months be fit for use. Though the flesh of these sprats is certainly not quite so delicious as that of the actual anchovy, the liquor is, for many purposes, almost equally good. In truth, both fish and liquor, are very generally sold, at most oil shops, for the real anchovy.

Prime Irish Usquebaugh.

PUT into a large glass or stone bottle three pints of brandy; half an ounce each of saffron, liquorice, jujubes, and raisins of the sun; and a quarter of an ounce each of coriander seeds and cinnamon. Then melt a pound and a half of sugar in a quart of water, put it to the rest, and let the whole infuse three weeks; after which time, pour off the clear liquor. This is an excellent cordial, and much esteemed by the Parisians, to whom it

was originally introduced by a celebrated general officer in the Irish brigade.

Salmagundi.

BY this name is now chiefly known what was formerly called a cold hash, or salad-magundy, afterwards corrupted into Solomon Gundy, as if it were the christian and surnames of the original contriver. Salmagundi is thus made—Chop very small the breast of a turkey, or fowl, either boiled or roasted, or even a piece of fine white roasted veal; next chop, in like manner, but each article kept separate, the lean of dressed ham, a few washed and boned anchovies, a handful of parsley, the yolks of four boiled eggs, whites of the same, a small quantity of capers, a few shallots, some fine green pickled cucumbers or French beans, and a little boiled beet-root. Then rub over with butter a china bason or saucer, and fix it downwards in the centre of the dish; placing round it in separate divisions, or rings all the various articles; first, for example, a ring of shred parsley; next, a ring of yolks of eggs; then, of whites; and, afterwards, at pleasure, of ham, fowl, pickles, &c. till the bason or saucer be covered. The rim of the dish may be garnished with a few slices of lemon, and any thing ornamental placed in the centre. Pickled herrings were formerly a chief ingredient in salmagundi; but they are now seldom used, having very properly yielded to the superior delicacy of the anchovy.

Decoction of the Beards of Leeks, for the Stone and Gravel.

CUT off a large handful of the beards of leeks; and put them in a pot or pipkin with two quarts of water, covered closely up, and to be kept simmering till the liquor is reduced to a quart; then to be poured off, and drank every morning, noon, and evening, about the third part of a pint each time. Half the quantity, or less, may be sufficient for children, according to their respective ages and the violence of the disease. The most desperate condition of this painful disorder has frequently been cured by this seemingly-simple remedy in little more than a month. It is best to keep making it fresh every two or three days, which indeed is the case with most vegetable decoctions.

Instant Relief for a Pain and Lax State of the Bowels.

TAKE twelve drops of laudanum, in half a gill of spirituous cinnamon-water; or, if that cannot be immediately had, in the best brandy. This will seldom fail to give instant relief; but, should it so fail in the first instance, it may be repeated in about an hour.

Macaroni Cordial.

THIS favourite French *liqueur* is very little known in England. The secret of making it is, even in France, confined to a very few persons. We have, however, with difficulty obtained the genuine recipe.

No. 2.

ceipt, which is as follows:—Infuse, for fourteen days, in nine pints of brandy, one pound of bitter almonds, with a small quantity of Bohemian or Spanish angelica root beaten together; shaking frequently the vessel which contains all these ingredients. At the expiration of that time, place the whole contents in a cucurbit; and, distilling, in *balneo mariæ*, five pints of spirit thus impregnated with the flavour of the almonds and angelica, make a syrup with five pounds of sugar, two quarts of eau de-mille-fleurs, and three quarts of common distilled water. This being mixed with the spirits, add thirty drops of the essence of lemons; after which, filter it through blotting-paper. This operation is readily performed: and the liquor, having once passed through, becomes a delicious cordial, of the most brilliant clearness; charming, at the same time, both the taste and sight.

Oxford Puddings.

TAKE a quarter of a pound each of grated stale bread, picked currants, finely-shread suet, and moist sugar; mix them together, and grate in a good quantity of nutmeg and lemon-peel: then break two eggs into the mass, and stir the whole well together. Divide it into five parts, tie each in a separate cloth, and let them boil half an hour.

The true Daffy's Elixir.

THE popular medicine sold under this name is differently made by different

D

venders. The following, however, is considered as the genuine receipt for making it—Take five ounces of anniseeds, three ounces of fennel-seeds, four ounces of parsley-seeds, six ounces of Spanish liquorice, five ounces of senna, one ounce of rhubarb, three ounces of elecampane-root, seven ounces of jalap, twenty-one drams of saffron, six ounces of manna, two pounds of raisins, a quarter of an ounce of cochineal, and two gallons of brandy. Stone the raisins, slice the roots, and bruise the jalap. Then mix the whole together; and, after letting them stand close covered for fifteen days, strain out the elixir. So favourite a remedy has Daffy's elixir been, for all cholicky pains, during the last hundred years, that many families have been enriched by its preparation and sale; a few of whom, there is reason to believe, have used not half the ingredients above enumerated. The cheap stuff, commonly sold as Daffy's elixir, is little more than an infusion of anniseeds, liquorice, and jalap, in the coarsest and most fiery malt spirit, lowered with common water.

Fine French Bread.

IN France, bread is made of many different descriptions, while in England are scarcely any other sorts than the common wheaten or white, and the ordinary household or brown bread. French bread is, indeed, to be had in London, and other populous places, where there are eminent bakers; but its use is chiefly

confined to the breakfast table, where it is far from general. The following is one of the best methods of making it—Take half a peck of the finest flour; and, having well sifted it into the kneading-trough from a central cavity, into which strain about half a pint each of warm milk and the choicest yeast, mixing some of the surrounding flour so as to form a light sponge. Then, having covered it well up with a linen and a flannel cloth, place it before the fire to rise for about three quarters of an hour; and, having warmed a pint and a half of milk with half a pint of water, a quarter of a pound of fresh butter, a spoonful of powdered loaf sugar, and a little salt, knead it to a proper consistence, and place it again over the fire as before. After once more kneading it, and placing it to rise, form the dough into loaves, bricks, or rolls, of any shape or size, lay them on tin plates; set them before the fire to rise for about twenty minutes; and, having baked them in a quick oven, let them be rasped while hot. Some persons, with the butter, &c. put in an egg, leaving out half the white. This fine French bread will be found a less expensive luxury than any other article of food which is at all so considered.

Excellent Ketchup which will keep good more than Twenty Years.

TAKE two gallons of stale strong beer, or ale, the stronger and staler the better; a pound of anchovies, washed and cleansed from the guts; half an ounce each of

mace and cloves; a quarter of an ounce of pepper; six large races of ginger; a pound of shallots; and two quarts, or more, of flap mushrooms, well rubbed and picked. Boil all these over a slow fire one hour; then strain the liquor through a flannel bag, and let it stand till quite cold, when it must be bottled and stopped very close, with cork and bladder, or leather. One spoonful of this fine ketchup to a pint of melted butter, gives such admirable taste and colour, as a fish-sauce, that it is by many persons preferred even to the best Indian soy.

Essence of American Spruce.

THIS valuable extract is obtained in spring from the young shoots and tops of the red, yellow, and black, fir-trees; and, in autumn, from their cones. The tops and cones are merely boiled in water to the consistence of thin honey or molasses, when the bark and softer parts of the tops and young shoots, being entirely dissolved, make the finest essence; whilst the cones and bark of larger branches, undergoing only a partial solution, form an inferior sort, after being strained from the dregs. Both sorts, when decanted off clear, are put up in casks, bottles, or pots, and preserved for making spruce beer. The above is the American method, whence the name.

Spruce Beer from the process adopted by the famous Captain Cook.

“ WE at first made it of a decoction

of spruce leaves; but, finding that this alone made the beer too astringent, we afterwards mixed with it an equal quantity of the tea-plant, (a name it obtained in my former voyage, from our using it as tea then, as we also did now,) which made the beer extremely palatable, and esteemed by every one on board; we brewed it in the same manner as spruce beer, and the process is as follows: First, make a strong decoction of the small branches of the spruce and tea-plant, by boiling them three or four hours, or until the bark will strip with ease from off the branches; then take them out of the copper, and put in the proper quantity of molasses, ten gallons of which are sufficient to make a tun, or two hundred and forty gallons of beer; let this mixture just boil; then put it into the casks, and to it add an equal quantity of cold water, more or less, according to the strength of the decoction, or the taste: when the whole is milk-warm, put in a little grounds of beer or yeast, if you have it, or any thing else that will cause fermentation, and in a few days the beer will be fit to drink. After the casks have been brewed in two or three times, the beer will generally ferment itself, especially if the weather is warm. As I had inspissated juice of wort on board, and could not apply it to a better purpose, we used it, together with molasses or sugar, to make these two articles go farther. For of the former I had but one cask, and of the latter little to spare for

this brewing. Had I known how well this beer would have succeeded, and the great use it was to the people, I should have come better provided. Indeed I was partly discouraged by an experiment made during my former voyages, which did not succeed then, owing, as I now believe, to some mismanagement.

“Any one, who is in the least acquainted with spruce pines, will find the tree which I have distinguished by that name. There are three sorts of it; that which has the smallest leaves and deepest colour is the sort we brewed with, but, doubtless, all three might safely serve that purpose. The tea-plant is a small tree or shrub, with fine white petals, or flower leaves, shaped like those of a rose, having smaller ones of the same figure in the intermediate spaces, and twenty or more filaments or threads. The tree sometimes grows to a moderate height, and is generally bare on the lower part, with a number of small branches growing close together towards the top. The leaves are small and pointed, like those of the myrtle; it bears a roundish seed case, and grows commonly in dry places near the shores. The leaves, as I have already observed, were used by many of us as tea, which has a very agreeable bitter flavour, when they are recent, but loses some of both when they are dried. When the infusion was made strong, it proved emetic to some, in the same manner as green tea.”

Excellent Spruce Beer.

THE salubrity of spruce beer is universally acknowledged; and, notwithstanding its invincible terebinthine flavour, forms so refreshing and lively a summer drink, that it begins to be greatly used in this country. It is, in fact, a very powerful antiscorbutic: and, as it by no means offends the weakest stomach, whatever may be its effect on the palate, it is highly entitled to our attention. In situations where the green shoots and tops, &c. are easily obtained, it may be brewed immediately from them, instead of from the extract; which, however, is by no means to be commonly effected in England, where these trees are not remarkably numerous, and are always private property. The regular method of brewing spruce Beer, as it is at present in the best manner prepared, and so highly admired for its excessive briskness, is as follows:—Pour eight gallons of cold water into a barrel; and then, boiling eight gallons more, put that in also; to this, add twelve pounds of molasses, with about half a pound of the essence of spruce; and, on its getting a little cooler, half a pint of good ale yeast. The whole being well stirred, or rolled in the barrel, must be left with the bung out for two or three days; after which, the liquor may be immediately bottled, well corked up, and packed in saw-dust or sand, when it will be ripe and fit for drink in a fortnight. If spruce beer be made immediately

from the branches or cones, they are required to be boiled for two hours; after which, the liquor is to be strained into a barrel, the molasses and yeast are to be added to the extract, and to be in all respects treated after the same manner. Spruce beer is best bottled in stone; and, from its volatile nature, the whole should be immediately drank when the bottle is once opened.

Blackman's celebrated Oil Colour Cakes for Artists.

THE following is the process, as described in the transactions of the Society of Arts.—Take four ounces of the clearest gum mastich, and a pint of spirits of turpentine; mix them together in a bottle, stirring them frequently till the mastich be dissolved. Where haste is required, some heat may be applied, but the solution is better when made cold. Let the colours be the best which can be procured; taking care that, by washing, &c. they are brought to the greatest possible degree of fineness. When the colours are dry, grind them on a hard close stone, for which purpose porphyry is best, in spirits of turpentine, adding a small quantity of the mastich varnish. Let the colours so ground become again dry; then prepare, in the following manner, the composition for forming them into cakes: procure some of the purest and whitest spermaceti; melt it, in a clean earthen vessel, over a gentle fire; and, when fluid,

adding one third its weight of pure poppy oil, stir the whole well together. These things being in readiness, place over a frame or support the stone on which the colours were ground, with a charcoal fire to warm it beneath. This done, grind the colour fine with a muller, on the warm stone; after which, adding a sufficient quantity of the mixture of poppy oil and spermaceti, work the whole together with a muller to the proper consistence. Lastly, taking a piece of the fit size for the cake intended to be made, roll it into a ball, put it into a mould and press it, when the process will be complete. These cakes, on being wanted for use, must be rubbed down in poppy or other oil, or in a mixture of spirits of turpentine and oil, as may best suit the convenience or intention of the artist.

Asparagus.

THIS delicious and very salubrious vegetable marrow is thus simply prepared in the best manner—Having carefully scraped the stalks till they appear white, and thrown them into cold water, tie them up in small bundles of about a quarter of a hundred each, and cut the stalks of an equal length. Then put them into a stew pan of boiling water, moderately salted; and as soon as they become a little tender, take them up: otherwise, they will lose not only their colour and taste, but their form and substance also. In the mean time, make

toasts half an inch thick for the bottom of the dish, well browned on both sides; and, moistening them in the asparagus liquor, place them regularly, and pour a little melted butter over; then lay the pieces of asparagus on the toasts, all round the dish, with the heads united at the centre, but pour no butter over them. Melted butter should be sent to table in a sauce tureen; or, preferably, in separate cups for the company, each seasoning with salt and pepper to his own palate.

Asparagus Peas.

THE best method of preparing what are called asparagus peas is as follows—Scrape and cut some of the small or sprue asparagus, as far as the green part extends from the heads, into bits the size of peas. Put a pint of these asparagus peas in a stewpan to a little boiling water and salt; and, when nearly done, strain off the liquor, boil it down till reduced to less than half a pint, and add about two ounces of fresh butter, a small quantity of powdered loaf sugar, and flour and milk to render it of a proper consistence. Make toasts of French bread well buttered, put them at the bottom of the dish, and pour in the asparagus peas well mixed with the sauce.

Dutch Method of dressing a Jowl of Salmon.

SCALE and wash clean a jowl of salmon; and, having put a little water in

the kettle on the fire, lay the salmon on the fish-plate, and place it in the kettle. Season with salt, sliced onions, and bunches of thyme, sweet basil, and parsley: then, having boiled some vinegar in a stew-pan, pour it hot over the whole; and, when done, make a sauce with butter, flour, and water, a very little vinegar and nutmeg, a few anchovies, and a few picked shrimps. Put the sauce on the salmon, and serve it up hot, as the first dish.

A very rich Twelfth Cake.

PUT into seven pounds of fine flour two pounds and a half of fresh butter, and seven pounds of nicely picked and cleansed currants; with two large nutmegs, half an ounce of mace, and a quarter of an ounce of cloves, and a pound of loaf sugar, all finely beaten and grated; sixteen eggs, leaving out four whites; and a pint and a half of the best yeast. Warm as much cream as will wet this mass, and pour mountain wine to make it as thick as batter; beat, grossly, a pound of almonds mixed with mountain and orange-flower water, and put in a pound and a half of candied orange, lemon, and citron peel. Mix the whole well together; and put the cake into a hoop with paste under it, to save the bottom while it is baking.

Fine Iceing for a Twelfth Cake.

TAKE the whites of five eggs, whipped up to a froth, and put to them a

pound of double refined sugar powdered and sifted, and three spoonsful of orange-flower water. Beat it up all the time the cake is in the oven; and, the moment it comes out, ice over the top with the spoon. Some also put into the icing a grain of ambergris, but that perfume is too powerful for many tastes. A little lemon juice is often used instead of the orange-flower water.

Directions respecting Fire.

ONE of the most essential conveniences for cookery is the management of the fire; and however trifling at first sight it may seem to appear, some advice in this respect is highly necessary.

1. *In lighting the fire.* Some shavings or waste paper should be first laid; over which should be *lightly* placed some wood and a few cinders, with a small quantity of fresh coal sprinkled on, not so much as would prevent the air from passing. Then put a lighted match to the paper; and, as the fire gains strength, moderately add more fresh coals, till the whole strength required for a good fire is completed. No bellows is allowed for all this; for if sufficient air is attended to, that air will answer every purpose, without any necessity for puffing with a bellows when time might be much better employed. But, by no means stir the fire when the coals are fresh put on; for, besides the unnecessary waste of that useful article coal, the fire will very seldom burn bright, if it is

not actually smothered by its own improper weight.

2. *Stirring the fire.* Little as it may appear, there is a certain art in stirring a fire which every one should be acquainted with, and which every one may attain with the greatest ease. The point most necessary is to attend to air. For this purpose, the poker should be put at the bottom bar of the stove or range in the middle till its point reaches the back: then put the poker in the same manner slanting on each side, and after it has remained in that manner some short time, the fire may be *gently* raised, not *forcibly*, lest so violent a stir might prevent any good intended, by smothering the whole.

3. *To make up a fire after it has got low.* By no means put on coals first, but cinders as far as is necessary; and then cover the whole with a moderate quantity of coals; and where a peculiar necessity for saving is necessary, it may be as well to damp the coals and cinders, so that a good fire, without further trouble, may remain for the evening.

By following the above directions, a good bright fire will be obtained; and, in some families, a chaldron or two of coals saved in one winter, which is certainly an object in all families, and ought to be particularly attended to.

Infallible Remedy for the Ague.

Mix a quarter of an ounce each of finely powdered Peruvian bark, grains

of paradise, and long pepper, in a quarter of a pound of treacle; of which mixture, take a third part immediately as the cold fit commences, washing it down with half a quartern of the best French brandy. As the cold fit goes off, and the fever approaches, take a third part, with the like quantity of brandy; and, on the following morning, fasting, swallow the remainder, and the same quantity of brandy as before. This excellent electuary, which is said never to fail, perfectly cured an afflicted person after being most grievously tormented for the greater part of four years, having almost every fit accompanied by delirium, during which period innumerable other remedies had been tried in vain. The person from whom it was obtained declared that he had cured many hundred persons, and never met with but a single instance where the three doses did not immediately effect a cure, and even then a second three completely prevailed. To children under nine years of age, only half the above quantities must be given.

Bayley's Patent Cakes for Liquid Blacking.

THIS blacking has been the source of an ample fortune to the patentee, the celebrated Mr. Bayley, of Cockspur-street, Charing-cross, whose exclusive right has lately expired. It is made, according to the specification in the patent office, with one part of the gum-mous juice which issues from the shrub

called goat's thorn, during the months of June July, and August; four parts of river-water; two parts of neats-foot, or some other softening and lubricating oil; two parts of a deep blue colour, prepared from iron and copper; and four parts of brown sugar-candy. The water is then evaporated till the composition becomes of a proper consistence, when it is formed into cakes of such a size as to produce, when dissolved in hot water, a pint of liquid blacking.

German Method of Blacking Leather.

TAKE two pounds of the bark of elder, and the same quantity of the filings of rust of iron; steep them in two gallons of river water, and put them in a cask or earthen vessel closely stopped. After it has thus stood two months, put to the liquid, when well pressed out, a pound of powdered nut-galls, and a quarter of a pound of copperas: and then, after stirring it over a good fire, press out the liquid, with which the leather is to be three or four times brushed over, when it becomes of an excellent and most durable black.

A curious and useful Glue.

TAKE an ounce of isinglass, beat it to shreds, and put it into a pint of brandy; when gradually dissolved, which it soon is with a gentle heat, strain the solution through a piece of fine muslin, and the glue will be obtained, which is to be kept in a glass closely stopped. On

being dissolved, in a moderate heat, it is thin, transparent, and almost limpid. When used in the manner of common glue, it joins together the parts of wood stronger than the wood itself is united: so that the pieces thus joined will break in any other part sooner than where they are glued together. It is also remarkable, that, if saw-dust, or powdered wood, be made into a ball with this glue, the ball will prove solid and elastic; so that it may be turned and used as a bowl, without breaking. As the glue thus made with brandy will keep long without corrupting, it is by no means an improper form to preserve isinglass ready dissolved, for fining wines and other purposes. Another use of this curious glue is, that of its serving excellently for taking off impressions of medals or coins: thus, if a little of it, when melted, be poured thinly on a new guinea, &c. so as to cover the whole surface of the piece, and suffered so to remain a day or two, till it become thoroughly dry, it will appear hard, and transparent, like a piece of Muscovy glass, with the impression of the guinea in intaglio, as it is denominated, on one side, and in rilievo on the other. This glue dries into a very strong, tough, and transparent substance; not easily damaged by any thing but aqueous moisture, which would soon dissolve it. This last reason renders it unfit for any use where it would be much exposed to wet or damp air. Common glue, dissolved with linseed

No. 2.

oil, is admirably calculated to stand the weather; a secret little known by those who would be most benefited by its adoption.

Norfolk Milk Punch.

STEEP the thin parings of seven lemons, and as many Seville oranges, in a pint of brandy, for three days. Then squeeze all the juice of these oranges and lemons into the brandy; and add three pints of rum, three pints more of brandy, and six pints of water. Grate a nutmeg into two quarts of milk; and, having made it boiling hot, pour it into the above ingredients, carefully keeping the whole well stirred till completely mixed: then add two pounds of fine loaf sugar, which must also be well stirred. Let the punch thus made stand twelve hours, then strain it through a flannel bag till it appear perfectly bright. It may, probably, require to be three or four times strained, according to the fineness or coarseness of the sugar, and other circumstances. When quite clear, this charming liquor is immediately fit to drink; or will keep, if bottled, any length of time, and in all climates.

Best Brunswick Sausages.

TAKE five pounds of prime lean pork, the same quantity each of pig's flair and liver, and half a pound of the best bacon: let the pork and lean of the bacon be chopped fine, but the flair and bacon fat should be diced, or cut in square pieces of about a quarter of an inch each.

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Season with two ounces of common salt, an ounce of ground long pepper, and half an ounce of finely ground saltpetre; with a shallot or two, more or less, according to the taste, minced very small: a little dried and sifted marjoram, and winter savory, may also be added, where such flavour is desired. Mix the whole together, with a quart of strong mild ale, in a deep pan; and let it stand a day or two, till the ale be well absorbed. Then procure some large skin, or gut of the ox, and fill them with this meat; leaving sufficient room to allow for the enlargement by boiling. If smoking the sausages be preferred, they should be so cured while raw. They must be kept in a dry place; and, if wanted to be preserved any length of time, they should be occasionally examined, and wiped over with a clean cloth slightly wetted in the best sweet oil.

An Incomparable Fumigation, or Vapour, for a Sore Throat.

TAKE a pint of vinegar, and an ounce of myrrh; boil them well together about half an hour, and then pour the liquid into a bason. Place over the bason the large part of a funnel which fits it; and, the small end being taken into the mouth of the patient, the fume will be inhaled, and descend to the throat. It must be used as hot as it can possibly be borne; and should be renewed every quarter of an hour, till a cure is effected. This excellent remedy will seldom or

never fail if resolutely persisted in, only for a day or two, and sometimes a very few hours, in the most dangerous state of either an inflammatory or putrid sore throat, or even a quinsy.

Dr. Fullar's Vapour for a Quinsy.

TAKE powdered pepper, one ounce; milk, a quart; and boil them to a pint and a half. Put the whole into a glass bottle with a small neck, and let the vapour be received as hot as can be endured with open mouth. "This euporiston," says that learned physician, "more powerfully than any gargle whatsoever, attenuates, melts down, and draws forth, tough phlegm; which, by obstructing the glands and spongy flesh, and hindering the free passage of blood and humours through them, occasions the inflammation and tumour; and, therefore, it more effectually takes off this perilous distemper than any of them." This, it is to be remarked, is only recommended for a quinsy. It affords good professional authority, however, for the preferable use of such vaporous inhaleds over common gargles and other medicines, in dangerous complaints of the throat, lungs, &c.

Superlative Orange Wine.

To ten gallons of water put twenty-eight pounds of loaf sugar, and the whites of six eggs. Boil them together for three quarters of an hour, keeping the liquor well skimmed all the time, and then pour

it hot into a tub or large pan, over the peels of fifty Seville oranges. When it is nearly cold, take three spoonsful of yeast, spread on a piece of toasted bread, and put in the liquor, to make it ferment. After it has stood two or three days, pour it from the peels into the cask, with a gallon of orange-juice; which takes about a hundred and twenty Seville oranges. Let it remain in the cask till it has done hissing, when the fermentation will have ceased. Endeavour to proportion the size of the cask to the quantity; as it must be kept filled, so as to work out at the bung-hole. When the fermentation is over, draw off as much of the wine as will admit one quart of brandy for every five gallons of wine. It will be fit to bottle off, or drink from the cask, in four or five months. This wine, if carefully made, according to these plain directions, will be found exquisitely delicious; and, were it to be kept four or five years, would far surpass most of the best foreign wines as they are usually sold in England.

Brighton Hunting Beef.

THE genuine method of curing this famous beef, hitherto confined to a few private families, chiefly at Brighthelmstone, and in the neighbouring country, is as follows—Take a fine round of beef, of about twenty-five pounds weight, for example—let it lie in spring-water two hours; then drain it, and rub in well two or three ounces of saltpetre, according as the salting may be required. It is

thus to remain twenty-four hours; during which period, the saltpetre must be three or four times well rubbed in. Then add a pound of common salt; a little more, or less, as the degree of saltiness may be desired: this, also, is to be well rubbed in three or four times during the next twenty-four hours; after which are to be added, a quarter of a pound of ground allspice, two ounces of ground white pepper, and one ounce of finely powdered long pepper. In the brine thus made, let the beef remain ten days; rubbing it well twice a day during that time, and turning it once daily. It is then to be taken out, washed in spring water, and placed on a stand, in a deep pan, large enough to contain the beef, with a space of about two inches left all round. In this pan must be poured about two quarts of water, to cover the bottom to some depth. A quarter of a pound of beef suet, chopped very small, is next to be strewed over the top of the beef, which should rather be under the level of the brim of the pan; then make a thin crust of flour and water to cover the pan, put it into an oven hot enough for bread, and bake it four hours. When taken from the oven, and the crust removed, pour over some of the liquor in which it was baked, to carry off the spice, pepper, and suet. Then put it by till cold, when it may be served up. The liquor should be carefully saved, as it will be found an excellent substitute for gravy in made dishes, and will keep a great

length of time. The pickle will also serve for tongues, &c. Before putting this beef into the oven, it should be tied tightly round with tape or packthread, to preserve its form.

Myddelton's-Head Eel Pies.

THE New River, near its head, by Sadler's Wells, furnishes eels of a prime quality. This induced Mrs. Barker, the mistress of the Myddelton's-Head tavern, to have a reservoir of prime eels for every purpose of cookery, in pies, by stewing, and every other method.

Her mode of making these pies is thus:—To be careful of having a good light crust. The eels are then to be carefully gutted and cleaned, and cut into pieces proper for small as well as larger pies. The whole must then be seasoned with pepper, salt, and beaten spice, according to the palate. The dish having been lined with the inner crust, as much river water must be put in as will cover the whole. Then place the top crust, and bake the whole till it is fit to serve up. These pies are excellent in taste, and much sought after.

Genuine Syrup of Capillaire, as made in France.

TAKE an ounce of maidenhair, put it in a kettle of boiling water; and, instantly slackening the fire, leave it infusing for at least two hours on the warm embers. Then, passing it through the sieve, pour it into a syrup which has been al-

ready prepared in the following manner: Put a pound of finely-powdered loaf sugar into a saucepan with a quarter of a pint of water; skim it carefully as it boils, and continue the boiling and skimming till it appears that, on wetting two fingers, first in cold water, then in the liquid, and instantly again in cold water, the sugar which adhered to the fingers breaks cleanly off. The decoction of maidenhair is now to be poured in; and, after being well mixed with the syrup, but not suffered to boil, must be poured into a closely-covered earthen vessel, placed in hot ashes, and so remain for about three days. It will be known that the process is completed, by finding that, when a little of the syrup is taken on one finger, rubbed against the next, and the two are gently expanded, the thread formed between them is sufficiently tenacious not readily to break. The syrup, being then made, is to be immediately bottled; but the bottles must not be closed with cork and bladder till it is entirely cold. This is the genuine French method. Our English capillaire-makers take a shorter way, and find it a thriving trade. They merely boil up about a pint of orange-flower water in a gallon of common syrup, sometimes coloured with saffron, &c. according to fancy, which is sold as syrup of capillaire, (the French name for the maidenhair-plant or moss,) though not a single particle of that fine pectoral herb ever enters into the composition. This, though a great absurdity,

is the less a crime in England, since it is here seldom used medicinally; and the orange-flower syrup, as it ought to be called, makes a very pleasant and delicate liquor, on being simply mixed with spring water. Our dealers, however, will not hastily part with the merchantable name of *capillaire*: for they constantly paste labels printed in the French language on their bottles, asserting it to be actually made at Montpellier; where, as a fine balsamic syrup, for the numerous valetudinarians who resort to that salubrious part of France, the genuine *capillaire* syrup first acquired its very great reputation.

Fine Red Ink.

BOIL four ounces of best raspings of Brazil-wood, and one ounce each of crystals of tartar and powdered alum in a quart of the clearest river-water, till half the fluid be evaporated. While it is yet sufficiently warm, dissolve in it an ounce each of double-refined sugar, and the whitest gum arabic. This fine ink is said to preserve its lively red hue much longer than any other known preparation for the same purpose. The common red ink, which is certainly far cheaper, and will do very well for most occasions, is made by infusing four ounces of Brazil-wood raspings with two drams of powdered alum, in a pint each of vinegar and rain-water, for two or three days, and afterward boiling them over a moderate fire till a third part of the fluid has evaporated. It is then to stand two or three days;

and, being filtered through blotting-paper, to be preserved in closely-corked bottles for use.

Method of Cleansing and Polishing Rusty Steel.

AFTER well oiling the rusty parts of the steel, let it remain two or three days in that state, then wipe it dry with clean rags, and polish with emery or pumice-stone, on hard wood. Frequently, however, a little unslacked lime, finely powdered, will be sufficient, after the oil is cleaned off. Where a very high degree of polish is requisite, it will be most effectually obtained by using a paste composed of finely levigated blood-stone and spirits of wine. Bright bars, however, are admirably cleaned in a few minutes, by using a small portion of fine corn emery, and afterward finishing with flour of emery or rotten-stone; all of which may be had at any ironmonger's. This last very simple method will, perhaps, render any other superfluous.

Beef and Veal Stock for Fricasseees, Soups, &c.

IN all families where much cooking is required, it is indispensably necessary to have in constant readiness what is denominated, in culinary language, *store or stock*, without which few of the most delicate-made dishes, &c. can be prepared. This necessary provision, which must be considered as the grand and universal basis of all good cookery, is chiefly of two descriptions, beef and veal, respectively prepared in the following manner. For

beef store or stock—Take twenty pounds of coarse lean beef cut in small pieces, and put it into a pot, or preferably a digester, with water sufficient to cover it. As it begins to simmer, take particular care to keep it well skimmed. In the mean time, add three or four large onions, a few leeks, well-pared carrots and turnips, and a little celery, parsley, and thyme, with other pot-herbs suitable to the desired flavours. Season with salt and ground white pepper; and keep it simmering till the meat become quite tender. Skim it well, strain the liquor through a fine hair sieve, and keep it in a covered pan for use. For the veal store or stock—Take ten or twelve pounds of the coarser parts of veal, such as the leg, neck, &c. to which add about a pound of lean ham, with the addition of the bone where it happens to be at hand. Cut the meat into small pieces, chopping or breaking the bones, and putting the whole into two quarts of water, with herbs, &c. to suit the palate, as directed in the preparation of the beef stock. Let these ingredients simmer till the meat be nearly tender, but the liquid not discoloured, that it may be fit for white soups, &c. then add as much of the beef stock as will cover the veal, which may afterwards be kept simmering half an hour longer. Skim it free from fat, strain it through a sieve, and keep it for use in the same manner as is directed for the beef stock. The numerous stocks, formerly called cullises, are in modern

cookery judiciously reduced to a very few.

Haricot Mutton.

CUT a loin of mutton into thick chops, dredge a little flour over them, and fry them till they are half done, and of a nice brown colour, in a little butter; then put them into a stewpan, and cover them with gravy. Add an onion and a turnip, cut in slices, and stew them till the meat be quite tender. Take out the chops, strain the liquor through a sieve, and skim off the fat. Put a little butter into the stewpan, and thicken it well with flour; keeping it carefully stirred while the liquor previously strained is added, to prevent its getting into lumps; Then put in the chops, with a glass of white wine, and let them stew gently for a quarter of an hour. Take the chops out separately, pour the sauce over them, and serve them up hot. A pleasing garnish may be made for this dish, with some boiled carrot or turnip cut in a scoop, and laid alternately round the dish.

Mushrooms, particular Cautions respecting them; with Directions to be observed in cases of Poison by them.

As the above are much used in various sauces, the following cautions are highly necessary and important.

A gentleman of eminence in making experiments into natural history, a few days after a very violent thunder storm, discovered in a close near his house a large quantity of mushrooms, and was

induced to gather them, more with a view of studying their properties, than applying them to any family use in the way of food. Those who pretend to be connoisseurs in this article of supposed delicacy, assure us, that good mushrooms are those that grow up in the duration of a night, either naturally or by art, on beds of dung; that they ought to be of a middling size, nearly as a chesnut, fleshy, plump, white outwardly, reddish underneath, of a pretty firm consistence, easy to break, pithy within, of an agreeable smell and taste; and on the contrary, that bad or pernicious mushrooms are those which, by having remained too long on the ground, are become blue, blackish, or red, and of a disagreeable smell. But these general marks will not easily satisfy naturalists; they require such as are characteristic, indicating, amidst the great number of the various species of natural mushrooms, the good, the doubtful, and the pernicious, which it would be of great utility to discriminate.

This gentleman, however, by his various attempts to analyze the different sorts of the mushroom fungus could throw but a trifling light on that part of his research; for he had been only able to discover that they contain an ammoniacal essential salt, of which the acid is saturated by a vast quantity of volatile urinous salt, and mixed with a large proportion of oil to a small quantity of earth; the whole tempered and diluted in a great quantity of phlegm: and it is on

this active, volatile, ammoniacal, and oily salt, that depend the smell and taste of mushrooms; and it is therefore that they easily corrupt or not. If bruised or pounded, and suffered to putrify, they melt into and become a mucilage, which leaves no mark of an ammoniacal salt, but of one that is briny and acid; for their volatile salt is dissipated by putrefaction.

This analysis however rendered the nature of mushrooms very suspicious; and, therefore, the experience of accident happening from those of the best quality, does not give sufficient security in regard to their beneficent use. We do not here speak of those whose bad character most persons seem acquainted with, but of such as have the appearance of being good, yet deceive those who examine them by their exterior. For this reason, then, we are not certain of eating mushrooms that can be depended on, on account of their deceitful figure, and the ignorance, negligence, and want of attention of those who gather and prepare them for culinary purposes. Add to this, that those even which have all the marks of safety in regard to their goodness, become easily dangerous, either by being gathered too late, or from the nature of the place where they grow, or from the juices with which they are nurtured, or from the proximity of those that rot, or of those which chance to be poisoned: and, though these inconveniences might not be apprehended, the

most able physicians confess, that the liberal use of the best is hurtful, because they produce bad juices and tend to putrefaction, and because their spongy nature makes them hard of digestion, whereby they all compress the diaphragm, hinder respiration, suffocate, and excite overflowings of the bile upwards and downwards.

The bad, and even mortal symptoms occasioned by mushrooms of an ill quality, are vomiting, oppression, tension of the stomach and of the lower belly, anxiety, sentiment of suffocation, gnawing pangs in the bowels, violent thirst, heart-burn, diarrhœa, dysentery, fainting, hiccough, tremor of almost all parts of the body, convulsions, gangrene, death. In short, the bare smell of mushrooms has caused an epilepsy, or a disease of the nerves very nearly approaching it, and even sudden death, according to Forestus in his "Treatise on Poison, Observ. ii." He relates also the case of a woman who was taken ill of a desperate disease, which degenerated into melancholy madness, from having eaten of poisonous mushrooms. Rhasis speaks of a mushroom of that kind, the powder of which, sprinkled on a nosegay, would poison by smelling to it.

It appears that all these symptoms, produced in so short a time on the membranes and nervous fibres of the stomach and intestines, proceed from the saline, sulphureous, subtile, acrid, and caustic

particles of bad mushrooms. When those of a good kind are dried and well washed in several waters, they are not so much in reality hurtful, as being thus deprived of their acrid particles. Some pretend to correct them still further by vinegar or oil, which repress and envelope their volatile salt; and this, in fact, is one of the best correctives of mushrooms. But in what way soever they are prepared for the table, and in whatever ingredients they are used as sauce, they are only indeed to be sent back to the dunghill where they grew.

However, if any, through ignorance, a desire of gratifying the appetite, rashness, or a want of confidence in wise precepts, should eat of poisonous mushrooms, it would be necessary to know how a cure might be obtained. The case indicates an instantaneous recourse to vomitives, afterwards to spirituous acids, saponaceous ingredients, and emollients; but the mischief may happen when the physician is at a distance, or remedies are wanting, and yet speedy assistance is highly necessary. On this emergency, warm water may give relief, seasoned with some neutral salt, as pure nitre, vitriolated nitre, sal prunellæ, Glauber's salt, and, for want of those, common salt. The patient must take repeated draughts of this warm water, which dissolves the mushrooms, irritates the stomach, almost instantly provokes vomiting, and produces happy effects on the patient.

Fine Potted Beef.

TAKE four pounds of tender lean beef, and one pound of fine streaky bacon, two ounces of lump sugar, and half an ounce of saltpetre. Let them lie twenty-four hours in a pan, seasoned with a little finely beaten mace, white pepper, and common salt: then cut the meat in small pieces, put it in an earthen pot, with six ounces of butter, and place it over a moderate fire for three hours, stirring it so as to prevent its burning. It must then be taken out; and, should there be any outward hardness, cut it off, and beat the remainder in a marble mortar; adding a little more mace, pepper, or salt, according to palate, with six ounces of clarified butter gradually mixed in. The whole, being pounded exceedingly fine, must be put into pots, pressed closely down, covered over with clarified butter, and kept in a dry situation. The convenience, of having such articles as potted beef, and other ready-dressed keeping provisions, always in the house, is much greater than might be imagined; especially, to such persons as are, by the nature of their professional engagements, frequently obliged to return home, fatigued at uncertain hours.

Simple but useful Method of Preserving Shrimps for Sauce.

PICK any quantity of the finest shrimps to be procured; add, to every pint of them, a gill of vinegar well impregnated with salt, two or three cloves, and a lit-

tle Cayenne pepper; put them into small bottles, cork them close, and keep them for use.

Dutch Baked Pudding.

TAKE two pounds of flour, one pound of butter melted in half a pint of milk, and a pound of picked currants, eight eggs, and a little grated loaf sugar. Mix the whole together, with two spoonsful of yeast, and let it stand an hour to rise. An hour will bake it in a hot oven.

Excellent Instructions for broiling Beef Steaks.

IT is remarkable, that this very common article of wholesome British food, and which every person is supposed capable of dressing, is nevertheless seldom served up in any degree of perfection. The following instructions, it is presumed, will in future prevent the general reproach of what may be denominated simple cookery, so far as relates to a beef steak. From a fine ox rump, let each steak be cut three-quarters of an inch thick. Be careful the fire is very clear, and the gridiron perfectly clean. When the gridiron is hot, lay on the steaks, and broil them till they just begin to brown, seasoned with a little pepper and salt. Then turn them; and, when the other side is brown, but not more than half done, lay them on a hot dish before the fire, with a slice of butter between every two steaks, and a little more seasoning of pepper and salt. Let them remain in this state two or

three minutes; and, mincing or shredding a shallot as fine as possible, add two spoonsful of good gravy, with a little ketchup. Put the steaks again on the fire, after having drained them of their gravy, and keep turning them till they are sufficiently done. Place them then on the dish, add the gravy with the shallot, &c. to them, garnish with horse-raddish finely scraped, and serve them up as hot as possible. Where the taste of shallots or ketchup is not approved, either or both may be omitted.

Forced Meat Balls.

TAKE the lean of mutton, veal, or beef; pick off the skin and fat, and, to every pound of meat, add two pounds of beef suet. Shred them together very fine, with chopped parsley, grated nutmeg, finely-powdered mace, a shallot or two, a little marjoram, thyme, sage, and lemon-peel, the yolks of three eggs, and some bread crumbs. Mix them together; season with pepper and salt, an anchovy, or a few oysters, to palate; let the whole be well pounded in a marble mortar, and put it in a jar for use, covered with a little flour. The hands must be floured when the balls are rolled up; which should be boiled or fried previously to being used, according to the different purposes for which they are wanted.

Mock Hare made with a Bullock's Heart.

WASH the heart of a bullock very clean; cut off the deaf-ears, and stuff it

with force-meat in the same manner as for a hare. Cover the top with paper, or a piece of caul, to keep in the stuffing. Then roast it in an upright position, either with strings or a vertical jack; baste it with milk, adding a small piece of butter; dredge over it, occasionally, a little flour, to give it a coating; and on its being thoroughly done, put half a pint of red wine to the same quantity of good gravy, with the addition, when heated, of a few lumps of red currant jelly. Pour this hot into the dish; serve it up, and send in with it slices of red currant jelly, placed on a saucer. This excellent mock dish not only has the taste of hare, but is, by some persons, even preferred to the reality.

French Method of making and improving the celebrated Hungary Water.

THIS fine scented water is generally made with the flowers and leaves of rosemary infused an hour in spirits of wine, and drawn off, by distillation, in a refrigeratory (cooler). A readier and much improved method, however, has been adopted in France, where it is made without distillation, in the greatest perfection. They take a large handful of the flowers and tender leaves of rosemary, with a few of thyme, lavender, and sage; and, putting all of them into a thick glass bottle, pour in a quart of spirits of wine: afterward, merely to give it a colour, they put in a few pieces of alkanet-root, instantly re-cork the bottle, and shake it

briskly till the water obtains a purple tinge. This water is far preferable to any other called Hungary water; and particularly so, if it be placed, for at least a month, exposed on sand or gravel to the heat of the sun.

A fine Balsamic Elixir for confirmed Coughs and Consumptions.

TAKE a pint of the finest old rum, two ounces of balsam of Tolu, an ounce and a half of Strasburg turpentine, an ounce of powdered extract of Catechu, formerly called Japan earth, and half an ounce each of gum guaiacum and balsam of copaiva. Mix them well together in the bottle; and keep it near the fire, closely corked, for ten days, frequently well shaking it during that time. Afterwards let it stand two days to settle, and pour off the clear for use. Half a pint of rum may then be poured over the dregs; and, being treated for twelve days in the same manner as the first, will produce more elixir, and equally good. The dose may be from fifty to a hundred, or even two hundred drops, according to the urgency of the case, taken twice or thrice a day in a wine glass of water.

Admiral Gascoigne's Tincture of Rhubarb.

TAKE half an ounce each of powdered rhubarb, myrrh, cochineal, and hierapicra, and put them in a bottle with one quart of the best double-distilled anniseed water. When it has stood four days, it is fit for immediate use; and

may be taken, a small wine-glass at a time, for any pains in the stomach or bowels. In the valuable collection whence this is extracted, is the following memorandum—"There is not a better receipt in the world!"

Best India Pickle.

TAKE half a pound* of ginger, and soften it by soaking it all night in water; then scrape it, cut it in thin slices, and keep it ready in a pan with dry salt. At the same time, take a quarter of a pound of garlic, and a handful of shallots, peel and cut them in pieces, with some sliced horse-raddish, and let them also remain in salt for three days. Then wash and again salt, leaving them three days longer in salt; after which, once more wash them, and dry them in the sun. Having, in the mean while, picked to pieces some fine cauliflowers, taken celery as far as the white is good without cutting through the stalks, and divided into quarters or rather half-quarters, the heart of a white cabbage, with any other proper articles intended to be first pickled, let them likewise lie three days, covered with plenty of salt in a pan, squeeze out all the water, and dry them well in the sun. Put all these ingredients into a stone jar, with two ounces of mustard-seed, half an ounce of bruised turmeric, and a little Cayenne and whole long pepper. Then boil two quarts of good vinegar, and pour it hot into the jar, covering it up till next day; when

the vinegar is to be poured off, boiled, and returned again hot on the pickles. This may be repeated with advantage, even a third time, on the day following. The jar being filled, is to be kept closely covered up with bladder and white leather, and kept in a dry place. To the pickle thus made, may be added, at pleasure, and as they come in season, when duly prepared by salting and drying, pickling melons peeled thin and cut into the form of Indian mangoes, radishes scraped white but having their greentops left, cucumbers, whole French beans, plumbs, peaches, apples, and onions whole or sliced; in short, almost any thing, except walnuts, red cabbage, &c. which would too greatly interfere with the taste and colour of this most serviceable family pickle. It will be proper to keep the jar constantly filled by fresh pickles or vinegar.

Duke of Buckingham's Pudding.

TAKE a pound of finely-shred suet, a quarter of a pound of raisins stoned and chopped, two eggs, with a little nutmeg and ginger, and sugar to the palate: tie it close; boil it four hours; and serve it up with melted butter, mountain wine, and sugar.

Tonquin Remedy for the Bite of a Mad Dog, &c.

TAKE of native and factitious cinna-
bar, levigated, or smoothed, as finely as possible, each twenty-four grains; then

rub them well together with sixteen grains of musk, till that also is reduced very fine. Give the whole at a single dose, in a small tea-cupful of arrack or brandy, as soon as possible after the bite has been received, and let the party take another dose on the thirtieth day following. Should any symptoms of canine madness have been apparent in the patient, previously to taking this medicine, the second dose must be administered an hour and a half after the first. This is considered, in China and the East Indies, as an infallible remedy for that most dreadful of all human maladies, and for which the medicinal science of Europe seems to offer no positive cure. Washing the wound with salt and water, and rubbing it violently at the same time, with a brush; and cutting away, or burning with the actual cautery, the surrounding flesh; are two of those expedients at which humanity must shudder, if they be not, after all, sufficiently powerful: yet these, or a free use of the mercurial ointment, so as to excite a salivation, which last seems to be originally recommended by Tissot, and still holds the first station in modern regular practice, are almost the only methods by which medical men now attempt the cure of hydrophobia. Innumerable prescriptions are given in books, and several medicines advertised for sale; but, it is feared, none of them are to be entirely relied on. In a good collection of miscellaneous

manuscript receipts, is one for this dreadful malady, there said "to have been found a never-failing remedy." The singular remedy thus strongly recommended is as follows—Drink, immediately after receiving the bite, a pint of white wine vinegar; and wash the part, well and often, with like vinegar. Next morning, drink another pint of vinegar; and then, having first lost eight ounces of blood, take a large spoonful of the juice of rue: repeating the vinegar, as well as the juice of rue, the two next mornings fasting.

German Cure for a Consumption.

Take a pound of pure honey, and let it boil gently in a stewpan; then, having washed, scraped clean, and finely grated with a sharp grater, two large sticks of fresh horse-radish, stir into the honey as much as you possibly can. It must remain in a boiling state about five minutes, but stirred so as not to burn; after which, put it into small earthen pots, or a jar, and keep it covered up for use. Two or three table-spoonsful a day, or more, according to the strength of the patient, and some time persisted in, is said to perform wonders, even where there is a confirmed phthisis pulmonalis, or consumption of the lungs. It is also serviceable in all coughs where the lungs are greatly affected.

Capital Method of obtaining and preserving the fragrant Essences from the fresh Rinds of Citrons, Oranges, Lemons, &c.

HAVING procured as many fresh citrons, or cedraties, by which last name they are usually called at the Italian warehouses, as will supply the stock of essence for which there may be occasion; after cleaning off or cutting out any impurity or speck in the outer rinds of the fruit, break off a large piece of loaf sugar, and rub the citron on it till all the yellow rind is completely absorbed. Those parts of the sugar which are in this manner impregnated with the essence, are from time to time to be cut away with a knife, and deposited in an earthen dish. The whole being thus taken off, the sugared essence is to be closely pressed, and put up in pots; where it is to be squeezed down hard, have a bladder over the paper by which it is covered, and be tied tightly up. It is, then, at any time fit for use, and will keep for many years. Exactly in the same manner, may be obtained and preserved, at the proper seasons, from the fresh fruits, the respective essences of the rinds of Seville or China oranges, lemons or limes, bergamots, &c. some of which are often unattainable, in a fresh state, at any price, however desirable the essence may be for many useful purposes. This mode of extracting and preserving the essences is far superior, in many respects, to the

common practices of peeling, rasping, or grating off the rind, and afterwards mixing it up with powdered sugar, &c.

Carp finely stewed with little Trouble or Expence.

TAKE a brace of middling sized carps, and bleed them into a little claret or red port, stirring the wine all the time to prevent curdling. When the fish are cleansed and scalded, (but not washed) put them into a stewpan, with as much water as will cover them. Throw in a handful of salt, some whole pepper, a bunch of sweet herbs, a large onion, a little horse-raddish and lemon-peel, with some white wine vinegar, and stew them slowly till enough. Then, taking them up, and setting a cover over them, to some of the liquor in which they were stewed, add two anchovies, a little whole pepper, powdered mace, horse-radish, lemon-peel, and a small onion, for sauce. Boil these till the anchovies are dissolved, and then put in the blood and red wine, with two spoonsful of good gravy. Let them boil up, then strain the liquid, and, thickening it with a bit of flour and butter, pour the sauce over the carp. Garnish the dish with slices of lemon, fried sippets of bread, and a few barberries. A little ale or beer, with a small quantity of grated gingerbread, and any thing to colour, if required, may be substituted for the red wine.—This is often done in Germany.

Delicate White Sauce for Carp.

TAKE half a pint of cream, an onion,

or a few shallots, a little lemon-peel, and three anchovies. After boiling them up together, put in three ounces of butter, with the yolks of three eggs, and a little elder or white wine vinegar, according to palate, stirring it continually while over the fire, to prevent curdling. This sauce is preferred, by many persons, to that made with red port, or even with claret.

Norfolk Dumplings.

MAKE a good thick batter, in the same manner as for pancakes, but somewhat stiffer, with half a pint of milk, two eggs, a little salt, and a sufficient quantity of flour. Drop this batter, by small portions at a time, into fast-boiling water, and take care that it continues to boil for two or three minutes, by which time they will be enough done. Drain the dumplings in a sieve, then put them into a dish, and stir some fresh butter into them. If well managed, according to these plain directions, they are exceedingly good, and please most palates.

Curious Method of Roasting a Pig.

THE pig is not to be scalded; but, being drawn and washed, must be spitted with the hair on, and put to the fire, yet not so as to scorch. When it is about a quarter roasted, and the skin appears blistered from the flesh, the hair and skin is to be pulled clean away with the hand, leaving all the fat and flesh perfectly bare. Then, with a knife, the flesh is to be scotched or scored down to the bone, and exceedingly well basted

with fresh butter and cream very moderately warm, and dredged plentifully with fine bread crumbs, currants, sugar, and salt, mixed up together. Thus basting on dredging, and dredging on basting, must be constantly applied, in turns, till the entire flesh is covered a full inch deep; when, the meat being fully roasted, the pig is to be served up whole, with the usual sauce for a pig roasted in the common way. In a very old manuscript collection, this is stated to be a peculiarly delicious as well as curious dish.

Manner of destroying Caterpillars on Gooseberry Bushes in Scotland.

TAKE any quantity of tobacco-water, such as is sold by the snuff-manufacturers for destroying bugs, &c. and mix in every pint about half an ounce of alum. When the alum is dissolved, put the mixture into a vessel sufficiently long and wide to admit being dipped into by a weaver's brush, and as soon as the leaves of the gooseberry bushes are perceived to be in the least eaten, or even the eggs appear on the leaves, in the veins of the undersides of which they are commonly found in great numbers before the end of May, dip the brush into the prepared liquor, holding it toward the underside of the brush, which must be raised and supported by the hands of another person, when, by drawing one hand gently over the hairs of the brush, the liquor is sprinkled, and

thrown in small drops on the leaves: the consequence of which is, that, if the eggs are there, they are destroyed; and, if they have already produced worms, they either die in a minute or two after the the liquor touches them, or so sicken as to fall off the bush on giving it a little shake. If, on their thus falling off, they should appear not completely dead, a little boiling water may be thrown on them, but not over the bush, with a watering-pot; or they may be bruised with a spade, or earthed over with a hoe. This receipt was communicated by Mr. Henderson, of Baldrige Burn, near Dumferline, to the Highland Society of Scotland; who rewarded his ingenuity, and certified that it not only kills such of these caterpillars as are wetted with it in a very few minutes, but was also found to destroy a kind of green fly which is hurtful to the leaves of plum and other fruit-trees. "It has," adds this certification, "been very generally known, that the smoke and the juice of tobacco were pernicious to different kinds of insects and worms, but it has not, so far as we know, been employed in Mr. Henderson's manner: and, as this has the advantage of not hurting either the leaves or the fruit, we consider it as a useful and material improvement." It may be necessary to remark that, if the original juice or essence of the tobacco should be purchased, it will be proper to mix it with four or five times the quantity of water. It is, however,

commonly to be had already lowered in about that proportion.

Easy and effectual Cure for Wens.

PUT a quantity of salt and water into a saucepan, and boil it four or five minutes; with which, while tolerably hot, bathe the entire surface of the wen, however large; and continue so to do, even after it is cold. Every time, before applying it, stir up the salt deposited at the bottom of the bason, and incorporate it again with the water. In this manner the wen must be rubbed well over, at least ten or twelve times every twenty-four hours; and, frequently in less than a fortnight, a small discharge takes place, without any pain, which a gentle pressure soon assists to empty the whole contents. In particular instances, it is necessary to continue the application several weeks, or even months: but it is said always finally to prevail, where resolutely persisted in, and that without occasioning pain or inconvenience of any kind, there being not the smallest previous notice of the discharge. A person who had, for many years, been an object of attraction in the streets of London, from having a most enormous wen hanging on his neck and breast, being suddenly seen, with astonishment, completely divested of it, was asked how he had lost it, without the appearance of any scar or other disfigurement; when he declared, that he had been happily relieved of his incumbrance, in a very few months, by sim-

ply rubbing it with the old rusty fat and brine of bacon. This undoubted fact may serve as a hint, should the still simpler preparation of salt and water ever seem likely to prove insufficiently powerful.

Delicate Rice Cheesecakes.

BOIL a quarter of a pound of rice in about three pints of milk, till it becomes quite tender; then put in four eggs well beaten, half a pound of butter, half a pint of cream, six ounces of sugar, and a little rose water, with some grated nutmeg, and a small quantity of powdered cinnamon. Beat the whole together, put it into proper raised crusts for cheesecakes, and bake them on tin. A few cleanly picked currants may be blended with the other ingredients, and some also put in a glass of brandy.

Pleasant Emulsion for a Cough, Cold, or Hoarseness.

MIX half a pint of hyssop water, half an ounce of oil of almonds, two ounces of powdered loaf sugar, and a teaspoonful of hartshorn. Take a tablespoonful every night and morning. If there be any rawness or soreness of the throat or breast, add two tea-spoonsful of Friar's balsam, or of Turlington's balsam or drops.

Potted Char.

CUT off the heads, fins, and tails, of these fish; cleanse them, and wipe them with a dry cloth. Then season them

well with bay-salt, powdered long pepper, grated nutmeg, and beaten mace; all well mixed together. Put them in a large stew-pan, with a layer of clarified butter between each of the layers of fish, and let them stand in a good soaking oven, or other moderate heat, all night. Take them out in the morning; lay them on a large pan, with their bellies downward, till the gravy be well drained out; then place them in the pots, closely put together, sideways, with their bellies downwards; and cover them first with salt, and lastly with clarified butter. In a similar manner may be potted carp, tench, trout, and several other sorts of fish; only cutting the larger fish into pieces suited to the size of the pots, and taking out the chine bones. The flesh of the char is very red; and, when potted, delicious eating. Char are not found in many parts of Great Britain, though in great abundance, and very generally, in all the colder lakes of the Lapland Alps. Considerable numbers of them, however, are frequently caught in our most famous English northern lakes, and sometimes in those of Wales, &c. whence they are chiefly sent potted to the metropolis.

Art of making the Curious Sympathetic Ink.

THIS curious ink has been long known in the world; but the manner of preparing it, and means of procuring the materials, as described in various chemical

books, rendered the task too discouraging to be often attempted. By the following easy method, however, it is readily accomplishable—Take an ounce and a half of zaffre, which may be obtained at any colour-shop, and put it into a glass vessel with a narrow and long neck, pouring over it an ounce measure of strong nitrous acid, diluted with five times the quantity of water. Keep it in a warm situation, but not too hot, for about ten or twelve hours, and then decant the clearest part of the liquor. Having so done, pour nearly as much more diluted nitrous acid on the remainder; which is to continue in the same situation, and for as long a time as before, and then be decanted and mixed with what was obtained by the first operation. This being done, dissolve in it two ounces of common salt, and the sympathetic ink is completely made. The property of this ink is, that the writing made with it, on common paper, is legible only while the paper is hot and dry; so that, by exposing it, alternately, to the ambient air, and to the heat of a fire or burning sun, whatever is written may be caused to appear and disappear at pleasure. The universal knowledge of this secret rather diminishes than increases the security of guilt in using it for any improper purpose; since detection is certain, from the moment suspicion takes place, by simply holding every letter or other doubtful paper to the fire, or in the warm rays of the sun.

Best Dutch Gingerbread.

TAKE four pounds of flour and mix with it two ounces and a half of beaten ginger. Then rub in a quarter of a pound of butter; and add two ounces of carraway-seeds, two ounces of dried orange-peel rubbed to powder, a few bruised coriander-seeds, a little candied citron, and two eggs. Make the whole into a stiff paste with two pounds and a quarter of treacle; beat it very well with a rolling-pin, and make it up into thirty cakes. Prick them with a fork; butter papers, three double, one white and two brown, to place them on; wash them over with the white of an egg; and put them into a very moderately heated oven for three quarters of an hour. In a country like Holland, where the success of a lover with his mistress is said, by a late celebrated tourist, to depend on the quantity of gingerbread which he carries in his pocket, this may be supposed to form no inconsiderable article of manufacture.

Baked Rump of Beef.

BONE a rump of beef; beat it well with a rolling-pin; cut off the sinews; and lard it with large pieces of bacon, rolled in a seasoning of beaten white or long pepper, salt, and cloves. Lard athwart the meat, that it may cut handsomely. Then plentifully season it all over with pepper and salt; tie it tightly with packthread, cross and cross, breaking all the bones, and putting the top under the bottom. Place it in a deep

earthen pan, fastened so as not to stir; and add half a pound of butter, and a few bay-leaves, with some whole pepper, shallots, and sweet herbs. Lastly, cover the top of the pan with a coarse paste, set it in the oven, and let it remain there eight hours. When done, serve it up with its own liquor, and some slightly toasted sippets.

Genuine Lozenges for the Piles, as used in the West Indies, and other warm climates.

TAKE four ounces of fine powdered loaf sugar, two ounces of flour of sulphur, and a sufficient quantity of mucilage of gum tacamahaca dissolved in red rose water to form the whole into a paste for lozenges. Having made it up in lozenges of the desired form, dry them before the fire, or in an oven after every thing has been drawn. Take, of these lozenges, about the weight of a dram daily. This is a most valuable medicine for that disagreeable and dreadful complaint; which prevails much, and is a peculiarly grievous and even dangerous disease in the West India Islands, as well as in most other hot climates. It is, however, generally found completely efficacious, even in those regions.

An invaluable Remedy for curing the Eyes, when the Rheum is most violent, and even when they have Specks.

THE three receipts which compose this remedy are said to have cost fifteen hundred pounds! They were purchased

at that price of a famous Jesuit, at Rome. In the collection from which they are extracted, printed about the beginning of the last century, it is also asserted, that they have been often tried with great success, and are to be valued as choice receipts. "The sum is so considerable," says the editor, "that I should not have mentioned it, had I not thus received it, word for word, from a most generous contributor, whose veracity and goodness make it quite unquestionable." These receipts are as follow:—1. Pound two ounces of hemlock in a wooden bowl, or rather, in a marble mortar, and add a thimbleful of bay-salt, with as much bole-armoniac as will serve to spread it on a thick cloth. Lay it to the wrists, and renew it every twelve hours, as long as there may be occasion: if only one eye be effected, lay it to the contrary wrist. 2. Take one ounce each of red rose water, tutty, and double-refined loaf sugar finely powdered, shake them well, let them settle, and wash the eyes with some of the clear liquor on a fine rag three or four times a day. 3. Take a pint or pound of sweet oil, and twelve ounces of yellow wax, put them on the fire in a new pipkin, stirring the wax till it be melted; then add half a pound of ceruse, or white lead, and let it boil half an hour, after which put in two ounces each of finely powdered myrrh, olibanum, and mastich. These articles are to be separately prepared, and used in the same order as they are here

mentioned, each being well stirred in, and perfectly mixed before the next is added. Let the whole boil gently till it becomes blackish; and it must not only be stirred all the time it remains on the fire, but after it is taken off, and even till it gets cold enough to work up with the hands, like dough, into regular rolls for use. Great care is necessary to be taken that it be well mixed, and neither under nor over boiled. This fine salve, which is said to be alone sufficient for curing the eyes when the rheum is not excessively violent, is to be applied to the temples, and behind the ears, where it must remain till it grows moist, and falls off. It is not only thus excellent for the eyes, but makes a sweet and clean plaister for many other purposes. It is particularly admirable as a dissolvent or discutient; and, therefore, very proper for swellings or tumours. It speedily cures cuts, and heals almost any sore where much drawing is not necessary; and, as it will retain all its virtues for a long time, it may be considered, independently of its incomparable efficacy for the eyes, as one of the most generally useful of all family salves. These three articles, when fairly tried, are said never to fail curing the worst state of such complaints in the eyes.

*Soupe au Bourgeois, or French
Citizen's Soup.*

TAKE ten heads of endive, and four bunches of celery; cut them in small

pieces, wash them, drain them dry, put them into a large pan, and pour over them a gallon of boiling water. Then set on, in a large saucepan, three quarts of beef stock, strain the herbs dry, and when the gravy boils, put them in, cut off the crust of a couple of French rolls, break them, and put them to the rest. When the endive and celery are boiled sufficiently tender, the soup may be served up. If white citizen soup be preferred, veal stock must be used instead of beef.

Easy Method of cleaning Paper Hangings.

CUT into eight half-quarters a quarter loaf two days old; it must neither be newer nor staler. With one of these pieces, after having blown off all the dust from the paper to be cleaned by means of a good pair of bellows, begin at the top of the room, holding the crust in the hand, and wiping lightly downward with the crumb, about half a yard at each stroke, till the upper part of the hangings is completely cleaned all round. Then go again round, with the like sweeping stroke downward, always commencing each successive course a little higher than the upper stroke had extended, till the bottom be finished. This operation, if carefully performed, will frequently make very old paper look almost equal to new. Great caution must be used not by any means to rub the paper hard, nor to attempt cleaning it the

cross or horizontal way. The dirty part of the bread, too, must be each time cut away, and the pieces renewed as soon as at all necessary.

Sir John Hill's Specific for the Scurvy.

SIR John's own description of this excellent remedy will convey its virtues. "There is in the hands of one person only a medicine of very great efficacy in the cure of the scurvy, leprosy, and other desperate cutaneous disorders. Its effect is certain; but it is kept at so exorbitant a price, that only persons of fortune can have the advantage of it.

"A gentleman of great worth and goodness applied some months since to the person who possesses it, in favour of two daughters of a country clergyman. He did not desire it should be given, but requested it at any moderate price. He was refused. A bottle of the medicine was afterward procured, and put into my hands to examine. It appeared to me, on many trials, to be *an infusion of the root of the common great water-dock*, and nothing else. I have made an infusion of that root, which perfectly agrees with it in taste, smell, and colour, and, what is more important, in virtues.

"This is no modern invention; the plant was long since known and celebrated: it is the famous *Brittanica antiquorum vera* of authors; concerning which such wonders are recorded in the cure of scurvies; but, like many other

English plants, it has long been neglected.

"I beg you to make this public for the service of those whom the common remedies have failed to cure, and whose fortunes do not afford their going to the person hitherto possessed of the secret for redress. The method of infusion and decoction both will answer better than that by infusion alone, and what I have directed to several, who have found great benefit from it, is made thus.

"Weigh half a pound of the fresh root of great water-dock, cut it into thin slices; put it in a stone jar, and pour upon it a gallon of boiling water, cover it up, and let it stand twenty-four hours: then put the whole into a saucepan, and boil it about eight minutes. After this let it stand to be quite cold, then strain it off without squeezing. Drink a half pint bason of this twice a-day, avoid high seasoned food, and use moderate exercise.

"The great good I have seen from this makes me desirous *that all* may know of it who want it.

"I am, Sir, your humble servant,

"JOHN HILL."

The late Dr. Lobb's method for the speedy recovering of the Use of the Foot or Hand, that has been violently sprained.

"A SPRAIN, (which may more properly be called a strain,) whether of the foot or hand, frequently happens to work-

ing people, and, if great, occasions a painful lameness of the part for a while, and hinders the doing their usual business, and therefore the proposing a method which may hasten the recovery of the part strained, to its natural state, doubtless will be acceptable to the public, and of service to those who may want it.

"It may lead us to a right management of the parts strained, if we consider the effects of a strain, when it is very great; viz.

"1. Such an extension of the tendons and vessels of the muscles strained, that they cannot contract themselves to their natural lengths.

"2. That the great elongation of the vessels (which deprives them of their contractive power) lessens the diameter of their cavities, obstructs the free course of their fluids through them, makes them swell and become painful, and incapable of their usual services, or of being moved by the acts of the will, as before the accident happened.

"These effects of violent strains may lead us to conclude that the best remedies are those applications which may best attenuate the obstructed fluids, recover an easy circulation of them, and sufficiently contract the elongated vessels.

"For these purposes I advise vinegar, the rectified spirits of wine, such as are burnt in lamps, friction, and motion, in the following manner:—

"Suppose the Ankle to be sprained.

"1. Let it be fomented with vinegar, a little warm, for four or five minutes at a time, once every four hours; this will render the circulation of the fluids in the parts affected more easy, and either prevent a swelling, or promote its subsiding.

"2. Let the person stand three or four minutes at a time on both his feet, in their natural posture, and sometimes move the strained foot, and sometimes, when sitting with his foot on a low stool, let him move it this way and that as he can bear it; this will contribute much to contract the over-stretched vessels, and to recover a due circulation of their fluids through them.

"3. Let a gentle dry friction, with a warm hand, be sometimes used to the parts affected, which will conduce much to the same ends.

"4. Two hours after every application of the vinegar, let the part affected be just wetted with the rectified spirit of wine, and then gently rubbed.

"By these means, persons, to whom I have advised them, have recovered from the effects of very violent sprains in a few days, as some others have been weeks in recovering, by different ways of management, such as a continual resting of the strained foot, and disuse of its motions.

"THEO. LOBB."

:"Bagnio-court, Newgate-street."

The eminent Dr. Huxham's Method of treating a malignant Sore Throat.

As a faithful and accurate history of diseases, their various symptoms and methods of cure, is the most effectual way of promoting the art of healing, Physicians should describe, with the utmost care, the diseases they would treat of, and the good and bad effects of any method or medicines they have used to remove them. But in a more particular manner is this necessary, when any new or uncommon distemper occurs, of which the peculiar pathognomonic and diagnostic signs should be carefully laid down, and a particular account given of what evacuations, regimen, and medicines, were useful or hurtful in it; and this method the able and honest physician, Dr. Huxham, the able projector of the Tincture of Bark which goes by his name, pursued with the utmost attention in regard to what is called the *Angina maligna*, or ulcerous sore throat, which appeared at Plymouth, the place of his residence; but had raged with great fatality in and about Lestwithiel, St. Austel, Fowey, and Liskeard.

He was very exact in his account of the air and diseases during the period in which he wrote, and in which sore throats of one kind or another were much more frequent than he ever before remembered, and with which also cuticular eruptions of various sorts were exceedingly common, even in the slightest

fever. This he did (he tells us) that perhaps from it some rational conjectures of the cause and nature of such disorders might be made. "Did the long, cold, and wet seasons, (he asks) occasion them, by hindering a due and regular perspiration? The suppressed Perspirabile grows very acrid; and productive at length of a variety of diseases, particularly such as pass under the general name of Scorbutic, as well as more immediately of Catarrhs, Squinzies, Peripneumonies, (or inflammations of the lungs) Fluxes, Colics, &c. which are notoriously the effects of suppressed perspiration."

The author next proceeds to give an exact account of the malignant ulcerous sore throat, especially as it raged in 1752.

The general symptoms were, a small, quick, unequal, fluttering pulse, at the attack of this malignant squinzey; though indeed it was sometimes full and undose, (turbulent), but even then heavy and unequal; a sudden great dejection of spirits and strength; perpetual anxiety, sighing, and great oppression on the præcordia, (or parts about the heart;) heavy, dull, watery, and as it were weeping eyes: pale, crude, thin urine, though often turbid, like whey: a whitish, but commonly moist tongue, though considerably furred near the root; the fauces of a shining crimson colour, interspersed with white or ash-coloured spots or blotches, with a nauseous and sometimes very foetid breath; a scarlet or crimson efflorescence (in some erysi-

pelatous, in others pustular) on the hands, neck, breast, &c.

An early and kindly eruption was most commonly a very good omen, and, when succeeded by a very copious desquamation (or scaling) of the cuticle, one of the most favourable symptoms that occurred; but, when the eruption turned of a dusky or livid colour, or prematurely or suddenly receded, every symptom grew worse, and the utmost danger impended, especially if purple or black spots appeared up and down, as sometimes happened, the urine grew limpid, and convulsions came on, when a fatal suffocation soon closed the tragedy.

The disease was generally at the height about the fifth or sixth day in young persons, in the elder not so soon, and the crisis many times was not till the eleventh or twelfth, and then very imperfect. Some adults however were carried off in two or three days, the distemper either falling on the lungs, and killing in a peripneumonic manner, or on the brain, and the patient either died raving or comatose.—In some the disease brought on a very troublesome cough, purulent expectoration, hæmoptœ, and hectic, in which they lingered on for several weeks, and then died tabid, (or wasted away).

If a gentle easy sweat came on the third or fourth day; if the pulse became more slow, firm, and equal; if the sloughs of the fauces cast off in a kindly manner, and appeared at the bottom tolerably clean and florid; if the breathing

was more soft and free, and some degree of vigour and quickness returned in the eyes, all was well, and a salutary crisis followed soon by a continuance of the sweat, and a turbid, subsiding, farinaceous urine, a plentiful expectoration, and a very large desquamation of the cuticle.—But if a rigor came on, and the exanthemata suddenly disappeared, or turned livid; if the pulse grew very small and quick, and the skin remained hot and parched as it were, the breathing more difficult, the eyes dead and glassy, the urine pale and limpid, a phrenzy, or coma, succeeded, with a coldish clammy sweat on the face or extremities. Life was despaired of, especially if a singultus and choaking, or gulping in the throat attended, with sudden, liquid, involuntary, livid stools, intolerably foetid.

When called to persons seized with this malady, at the very beginning this judicious physician, instead of bleeding, ordered a clyster of milk, sugar, and salt, to unload the intestines, if the patient was costive. When a purging attended the attack, a few grains of torrified rhubarb with species è scordio, decoct. alb. &c. was prescribed; and if the diarrhœa was profuse, a spoonful or two of Decoct. Fracastorii Fulleri was frequently given, which is, in such cases, a very efficacious medicine.—If nausea and vomiting were urgent, he ordered a gentle emetic, which, instead of aggravating the pain of the throat, greatly relieved it.

He next put the patient on a saline mixture of salt of wormwood, or volatile salt of hartshorn, and juice of lemon with Aq. alexiter. simpl. to which was added Pulv. contrayerv. C. with a small quantity of myrrh and saffron; or these last were given in a bolus, with a few grains of nitre, if the fever ran pretty high; the addition also of a grain or two of camphire, where the stomach would bear it, otherwise, Julep è camphor. or Acetum camphoratum with syrup of black currants, raspberries, or the like. The second or third day, to the saline mixture, or a temperate cordial julep, he added some of his tinct. cort. peruvian. alexipharmac. which, at this time of the disease, he found greatly preferable to the bark in substance; as it much more tends to promote the eruption of the exanthemata, and does not by far so much hinder the coming on of sweats, which at all times of this distemper are of the highest service, provided they are gentle, uniform, and universal.—Indeed it was with great difficulty the sick could be brought to sweat at all; but, whenever moderate equally-diffused sweats came on the third, fourth, or fifth day, or even later, they were critical and salutary, the urine grew immediately more concocted, and forthwith deposited a very large quantity of clay-coloured, or pale lateritious sediment, though before crude, thin, or limpid; and therefore he always endeavoured to promote them by soft easy diaphoretics, and plentiful dilution with

barley-water, thin whey, gruel, tea, or the like. "I do not remember," says he, "I had one patient miscarry, who fell into soft, easy, universal sweats, though the itching, that sometimes came on with them, was almost intolerable, but generally the sweat soon abated the itching; at least it constantly lessened the fever; and the purging (if there was any) immediately ceased; the tumour of the neck, parotids, &c. subsided greatly also on the appearance of a kindly plentiful diaphoresis; the sweats were commonly very rank and foetid, and that even in children.

In this fever (as well as all others) the French surgeons bled of course every day, or at least every other day.—"And I several times," says the doctor, "saw the blood of some of the officers, thus treated, a mere sanious gore on the third or fourth bleeding, though considerably sizzly at the first. And yet so preposterous was their practice, that, at the same time they were so busy with the lancet, they gorged their patients with the strongest bouillon, that beef, mutton, &c. could make, and this too tho' they were in a constant delirium, were covered with black or purple spots, and had their tongues as black as ink, and as dry and rough as a pumice-stone.—I am very certain great numbers fell a sacrifice to this absurd practice.

"I commonly," the doctor adds, "gave elixir vitrioli with the tincture of the

bark, (except to very young children,) which is an excellent anti-putrescent alexipharmic; and I frequently ordered the elixir to be taken out of an infusion of a roasted seville-orange in claret, or red port-wine and water, which is a very pleasant and not an ineffectual composition."

The gargle he commonly ordered was a decoction of figs, red rose-leaves, myrrh and honey in rough cyder, and a thin mucilage of quince-seeds with syrup of raspberries or black currants; and a little tincture of myrrh by itself, and spirit of vitriol, were to be taken by spoonful every now and then, especially after gargling.—He also directed the fumes of red rose-leaves, chamomile-flowers, myrrh, and camphire, boiled in vinegar, to be drawn in with the breath very often, as hot as the patients could well bear it, which gave very great and speedy relief.

Though the swelling of the neck, parotid glands, &c. would sometimes come on so sudden, great, and violent, as to endanger a suffocation, yet in general he took this external tumour to be partly critical, and therefore endeavoured to promote it by acrid cataplasms, blisters, &c. and even blistered the throat from ear to ear with great success.

As there was frequently a very great tension and tumour of the belly, and at the same time also some degree of a suppression of urine, an emollient fots, (or cherisher,) with some of the carmi-

native seeds, or a few chamomile-flowers boiled in milk and water, and a clyster of the same with salt and sugar, were administered to promote the discharge of stool, wind, and urine; which gave immediate ease to the bowels, and withal greatly facilitated the respiration, by giving a more free play to the diaphragm.—Indeed, if the abdomen were very tense and the patient costive, about the fifth or sixth day I generally gave a dose,” says he, “of rhubarb, manna, or lenitive electuary, and after that commonly the bark in substance; but I never so ordered it when the belly was very tupid and constipated, nor until some signs of coction, or a beginning desquamation of the cuticle appeared; for I found my tincture, or a decoction of the bark, answer full as well, nay better, as causing much less oppression on the breast.—I now also used a kind of resin of the bark, made with spirit of wine, which I much prefer to the common extract, as it sits much lighter on the stomach, and keeps much better; and therefore I think is more proper for an official medicine.

“However improper purging might be at the beginning of this distemper, gentle easy cathartics, as rhubarb, manna, &c. were necessary at the end to carry off the putrid colluvies of the intestines, which otherwise protracted the feverish heats, and occasioned great weakness, want of appetite, tumid bellies, and great obstructions of the glands; nay, I was often obliged to

give repeated doses of calomel to carry off the swellings of the parotid and maxillary glands, which otherwise frequently remained a long time much swollen and indurated, and, at length, sometimes suppurated.—Indeed I several times found it necessary to rub them with a mercurial unguent before I could dissolve the tumours. Calomel was also further useful in destroying the worms, with which a vast number were at this time especially troubled. But in general, after a purge or two, the sick soon recovered a keen appetite, strength, and spirits. Many however required frequent purging, a continuance of the bark, *Æthiops Mineral*, &c. for a considerable time, and then a course of asses’ milk, and an open country air, to prevent a wasting hectic, of which some died eight or ten weeks after the disease first seized them.”

Upon the whole, this learned physician concludes that this was undoubtedly a fever of the malignant pestilential kind, in which the blood became highly acrimonious, dissolved, and putrescent. That it was very greatly contagious no one can doubt, as it very often infected whole families, especially the younger persons. And that this contagion generated a very great degree of acrimony in the blood is most evident from the history of the disease. I have elsewhere noted that contagion acts in the blood as acrimony. Perhaps the contagious miasmata are only the highly exalted salino-sulphureous particles and va-

pours that exhale from the diseased infecting body. It is well known the stench of putrid carcases, gangrened limbs, the polluted stinking air of jails, &c. destroy the crasis of the blood, and bring on malignant pestilential fevers, just as the putrid sanies of a gangrened limb, absorbed into the blood, brings on a fever of the same kind. It is certain the pestilential effluvia in the true plague bring on the most healthy, in a very few hours, a putrid dissolution and gangrenous disposition of the blood: and truly this malignant sore-throat was in some cases found very little inferior to it in virulence, not only the fauces, but the lungs, intestines, &c. having appeared gangrenous on dissections, and the whole mass of blood turned into a putrid gore.

The Doctor's useful dissertation concludes with some hints on the use of volatile alkaline salts in fevers of the putrid, pestilential, or petechial, kind. "The exhibition of them, to persons labouring under these disorders, is adding fuel to the fire; for they certainly dissolve or break the globules of the blood, and thence more speedily bring on a general putrefaction. These salts, even applied externally to the skin, soon excite a gangrenous ulcer; and when the blood is largely stocked with them, it becomes a kind of fiery lixivium, which is greatly destructive of the nervous fibrillæ and ultima vascula. And this indeed would be more certainly, fre-

quently, and speedily the case than it is, if the plentiful use of acids, diluents, and soft mucilaginous things, in drink and diet, did not prevent it, by washing off and correcting them, as we see juice of lemon and vinegar quite take off their acrimony; indeed, thus managed, they are, in many diseases, turned into very useful medicines."

We should have considered ourselves inexcusable to our readers had we neglected so important a document as the preceding, by the assistance of which a very moderate practitioner in physic might be the essential preserver of his afflicted neighbours in similar dreadful circumstances.

Oyster-Shell Lime-Water.

TAKE a pound and a quarter of oyster-shells, burnt in an oven, or other strong wood or coal fire, and throw them, when red-hot and thoroughly calcined, into a gallon of cold water, from which, after standing four hours and being well stirred the liquor should be filtered through paper, then bottled and closely corked for use. Old oyster-shells, which have been often washed with rain, are better than those more recent, as the salt they then contain makes them apt to crackle and fly. The shells of the Colchester or native oysters, though small, are preferable to the larger sorts. If the lime-water fail to turn syrup of violets green, it is a sign that it has lost its virtue, which, on being five days ex-

posed to the air, will undoubtedly happen. Lady Wallingford had this receipt from the Duke of Beaufort, who used it for the gout, and found great benefit. Take twenty oyster-shells, and burn them red edgeways till they are rotten: then, taking them singly out with the tongs, blow off the coals, put them into a gallon of water, stir and break them to pieces with a stick, and, after they have stood two or three hours, filter the liquor through a filtering-paper in a kitchen sieve, and put it up in well corked bottles for use. Some modern medical writers insist that there is no medical difference between common lime and shell-lime; yet earnestly recommend the latter to particular attention, as undoubtedly making a more powerful cement or mortar. If it differ essentially as a cement, which is on all hands agreed, there seems abundant reason to suppose that it may also materially differ as a medicine. Perhaps, acute observation might discover distinct properties even in all the various shells of different species of fish, down to the crustaceous coverings of lobsters, crabs, &c. the virtues of which last are acknowledged by the faculty in general.

Common Lime-Water.

TAKE a pound of fresh-burnt quick or unslacked lime, put it into a glazed earthen vessel, pour over it a gallon and a half of boiling hot spring water, stir it well, and cover it closely up till it

gets quite cold. Then scum it clean again, close it up, let it stand two days, pour off the clear into glass bottles, and preserve it for use. If kept well stoppered, its virtues are said to be rather improved than diminished by age. The medical uses of lime-water are thus described in the Edinburgh Dispensatory:—"When applied to the living fibre, lime-water corrugates and shortens it; it therefore possesses astringent powers. It is also a powerful antacid, or, at least, it combines with and neutralizes acids, when it comes in contact with them. It also dissolves mucus, and kills intestinal worms. From possessing these properties, it is used in medicine, in diseases supposed to arise from laxity and debility of the solids; such as diarrhoea, diabetes, leucorrhoea, scrofula, and scurvy; in affections of the stomach, accompanied with acidity and flatulence, when the intestines are loaded with mucus, and in worms. It has also been recommended in crusta lactea, (curdled milk,) in cancers, and in chronic cutaneous diseases. Externally, it is applied to ill-conditioned ulcers and gangrenous sores; as a wash in tinea capitis (head worms,) and psora, (itch;) and as an injection in gonorrhoea, fistulas, and ulcers of the bladder. When taken internally, its taste is said to be best covered by lukewarm milk. Its dose is, commonly, from two to four ounces, frequently repeated; but, when long continued, it weakens the organs of diges-

gestion." Thus far admits the Edinburgh Dispensatory; but denies its efficacy as a lithontriptic, because, "it is scarcely capable of dissolving, even out of the body, any of the substances of which urinary calculi consists." In applying lime-water to sores, they should be well washed with it warm for half an hour, then have a plaister of Turner's cerate, or some other moderate salve, and, over the plaister, a linen cloth four times double, well wetted with the water, and kept wetted as it dries, till the part be healed. When taken internally, one table-spoonful, morning and night, is sufficient for a child, or, if very young, half a table-spoonful.

Agreeable Preventive of a Consumption.

SET two new-laid eggs in hot embers, till they are thoroughly warm, but without suffering the whites to get hard; then make a small hole on the top of each egg, pour off the whites as expeditiously as possible, and fill up the eggs with red-rose water and powdered cinnamon and sugar; warm them again in the embers, and eat them as soon as they are sufficiently done. This constantly repeated, at least once every day, will generally prove very effectual in preventing the above complaint.

Muffins and Crumplets.

IN order to bake muffins and crumplets properly, a place is first to be construct-

ed with a furnace, as if intended for a copper; but having a piece of cast iron all over the top, resembling the bottom of a copper or large iron pot, and, when wanted for use, a coal fire must be made in the furnace beneath, exactly in the same manner as for heating a copper. The regular method of preparing most excellent muffins is simply as follows:— Put a quarter of a peck of the finest and whitest flour into the kneading trough, and, mixing a pint and a half of warm milk and water, with a quarter of a pint of good mild ale yeast, and a little salt, stir them well together for a quarter of an hour, strain the liquor into the flour, mix the dough as high as possible, and set it for an hour to rise. Then roll it up with the hands, pull it into pieces the size of a large walnut, roll them in the hand like balls, and lay a flannel over them as fast as they are rolled up, carefully keeping all the dough closely covered. The whole dough being rolled into balls, those first done will be nearly ready for baking, which is known by their spreading out into the right form for muffins. Lay them then on the heated plate, and, as the bottom begins to change colour, instantly turn them on the other side. Great care must be taken to prevent their burning; and, if the middle of the plate be too hot, a brick or two should be placed in the centre of the fire, to slacken the heat of the furnace. A superior sort of muffins is pretended to be made by mixing a pound of

flour with a single egg, an ounce of butter melted in half a pint of milk, and two table-spoonsful of yeast, beat thoroughly together, set two or three hours to rise, and made up and baked in the usual way. Crumplets are commonly made with a thin batter of flour, milk, and water, and a very small quantity of yeast only, poured on the iron hearth like pancakes into a frying-pan, which they much resemble both in form and substance. They are expeditiously done on one side, and must be carefully turned in time on the other. Both muffins and crumplets are very agreeable with tea or coffee, either when buttered hot as soon as baked, or on being afterward well toasted and buttered; the crumplets are buttered on both sides, and the muffins being cut round, and pulled open in two when toasted, are buttered on both parts in the middle. Children are, in general, fondest of crumplets; but muffins are alone introduced at coffee-houses, &c. in London.

Fine French Macaroons.

BEAT finely, in a marble mortar, a quarter of a pound of blanched almonds, with four spoonsful of orange-flower water, and whisking to a froth the whites of four eggs, mix that and a pound of sifted loaf-sugar to such a fine paste as will drop well from the spoon; then put a sheet or two of wafer-paper on the tin, and drop on it at proper distances the

little cakes, in the usual small oval forms. They must be baked in a brisk oven, very brown and crisp, but with the greatest possible care not to burn them.

Common Macaroons.

POUND, but not very finely, six ounces of blanched almonds, and mix them with half a gill of water and the whisked whites of two or three eggs. Then add six ounces of Lisbon sugar, make the whole up into a proper paste, drop them with a spoon on wafer paper laid over the baking wire, and sift a little sugar on them. As these macaroons are to be eaten moist, they must only be baked till they are of a fine brown colour. When done, the wafer paper at the bottom and sides of each cake is to be left on, and the rest carefully cut away.

Ratafia Drop Biscuits.

THESE macaroons, or drop biscuits, may be made either like the French or common macaroons; by only substituting, for half the quantity of sweet blanched almonds, an equal quantity of bitter ones. It is likewise not uncommon, by way of distinction, to make them of a round and more elevated form than the flat and oval shape of the macaroons properly so called. Other drop biscuits may readily be made, by similar and obvious substitutions of the requisite articles.

Best Method of making Blamange or Blanc-Mange.

BOIL, till melted, a quarter of an ounce of finely shred isinglass in a pint of milk. Pound two ounces of blanched sweet almonds, and six or eight bitter ones, very fine; mixing in a little orange-flower water, and a small quantity of mace, cinnamon, nutmeg, and sugar. Strain the isinglass and milk into the almonds, &c. then let them boil up together, pass the whole through a sieve, and fill it into the moulds prepared to receive it, whence it is not to be removed till quite cold. Blamange may thus be made in any shape; and, from its nourishing quality, should never be absent from a genteel table, especially where any of the family or visitors have the smallest tendency to a decline. Indeed, though so great a delicacy, it may be considered as a most powerful medicine for consumptive habits; and, if the almonds, &c. be reduced or omitted, it may be made with far less expence than most medical preparations can be procured. Even isinglass alone, boiled in milk, and sweetened with a little sugar, if freely eaten for a short time, is found extremely beneficial to weakly constitutions.

Russian Method of preserving Green Peas for Winter.

PUT into a kettle of boiling hot water any quantity of fresh-shelled green peas; and, after letting them just boil

up, pour them into a colander. When the liquor has drained away, empty them into a large thick cloth, cover them over with another, make them quite dry, set them once or twice in a cool oven, to harden a little; after which, put the peas into paper bags, and hang them up in the kitchen for use. To prepare them, when wanted, they are first well soaked for an hour or more; and then boiled in cold water, with a few sprigs of mint, and a little butter. Green peas are sometimes kept in England, by scalding and drying alone, without putting them in an oven; they are afterward bottled like gooseberries or damsons, covered by clarified suet, closed up with cork and resin, and either buried in the earth or kept in a cool cellar; being boiled, when wanted, till quite tender, with mint, butter, and sugar. This last article, at least, is certainly an improvement on the Russian method. A dish of green peas, thus prepared, has sometimes agreeably surprised friends at a Christmas dinner.

Capital Fish-Sauce.

TAKE three well-beaten yolks of eggs, two anchovies, a quarter of a pound of butter, with as much flour as will lie on the point of a knife; two spoonsful of elder vinegar, a small bunch of sweet herbs, and a little pepper, salt, and nutmeg. Stir these all on the fire till the liquor is thick, but it must by no means be suffered to boil. If it be not suffi-

ciently sharp, squeeze in a little lemon juice, and pour it over the fish.

Delicate Orange Posset.

SQUEEZE the juice of two Seville oranges and one lemon in a bason which holds about a quart; sweeten this like a syrup, with best double-refined sugar; and, adding two spoonsful of orange-flower water, strain the whole through a lawn sieve. Boil rather more than a pint of fine thick cream, with some thin shreds of orange peel; and, when it is cool, pour it into the juice, through a flannel bag held as high as possible from the bason into which it descends. It should stand a day before it is wanted; and must be sent to table with bits of orange, lemon, and citron peel, placed on the top.

Almond Hog Puddings.

BLANCH a pound of almonds, and beat them fine with two spoonsful of mountain wine or rose water; mix in a pound of marrow or fine kidney suet shred very small, a pint of cream, the yolks of fourteen eggs, a glass of mountain, a little beaten mace and nutmeg, and two twopenny loaves finely grated. Sweeten to palate; and if, on well mixing, it should appear too thick, add a little more cream. Fill the skins; tie the puddings up close; and, before they are put in the kettle to boil, wash them in cold water, which will keep them from bursting.

Queen Cakes.

TAKE a pound each of dried and sifted flour, beaten and sifted loaf sugar, and fine fresh butter washed in rose or orange-flower water. Pour the water from the butter; squeeze it well in the hand; and work it, by very small bits at a time, with half the flour and six yolks but only four whites of eggs, beaten well together, and mixed with the butter. Then work in the rest of the flour and the sugar; adding three spoonsful of orange-flower water, a little beaten mace, and a pound of nicely picked and dried currants. The pans must be well buttered, filled half full, have a little double refined sugar sifted over, and be set in a quick oven.

Genuine French Noyeau, as made at Paris.

THIS delicious cordial liqueur, generally so ill imitated in England, is made with the greatest ease, when the right method is known, where the best uncoloured brandy is obtainable; but it will not be sufficient to substitute malt spirit for French brandy, nor even bitter almonds for apricot kernels. The genuine Paris receipt is simply as follows—In nine quarts of white brandy, with a quart of orange-flower water, adding six ounces of loaf sugar for each quart of the brandy, infuse for six weeks whatever quantity of fresh apricot kernels may be judged to impart the most approved flavour. The sugar must be

carefully broken into bits, and dipped into an equal quantity of common water the moment before it is put into the infusion. That precaution taken, and these directions exactly followed, the whole is to be filtered through a flannel or cotton bag, when the process will be complete for producing this charming French liqueur.

Extract of Amber ; or, Excellent prepared Ambergrease for General Use.

TAKE two drachms of ambergrease, the same quantity of white sugar-candy, twelve grains of musk, and six grains of civet. Beat the whole small together, and put the mixture into a glass stopper bottle; then pour on the ingredients four ounces of highly-rectified spirit of wine, and place it in warm embers for twenty-four hours. While the mixture continues warm, separate the clear from the dross, and keep it always closely stopped. This extract is far better for general use than the best ambergrease alone. Five or six drops give to almost any article a most noble perfume. Half the quantity above directed will last most families for a considerable number of years; and it is highly convenient to be kept, particularly at a distance from London, because it is often prescribed in cordials, &c.

Admirable Wash for the Hair, said to Thicken its Growth better than Bear's Grease.

TAKE two ounces each of rosemary,

maidenhair, southernwood, myrtle berries, and hazel bark; and burn them to ashes on a clean hearth, or in an oven: with these ashes make a strong ley, with which wash the hair at the roots every day, and keep it cut short. This lixivium or wash, it is said, will destroy the worm at the root; and prove far more effectual than bear's grease or pomatum, which rather feed than destroy that unsuspected enemy to the hair.

Incomparable Keeping Mustard.

BOIL a sufficient quantity of horse-radish in the best white wine vinegar, add to it half as much mountain or good raisin wine, and a little doubled-refined sugar; then make it up to a proper consistency with the best unadulterated Durham flour of mustard, stop it up close, and it will keep for years. Mustard thus made has an inconceivably fine quickness and flavour; which may be still farther improved, at pleasure, by using any of the more favourite vinegars, according to palate, such as elder-flower, tarragon, raspberry, &c. Common keeping mustard may be made by only substituting water for the vinegar, with or without garlic, and a little salt. By well pounding and finely sifting mustard seed, as flour of mustard is so often adulterated with common flour, &c. its goodness may be relied on. The flour of mustard should be gradually mixed with the boiling water or vinegar, to a proper thickness, and rubbed perfectly smooth.

Common Mustard for immediate Use.

MIX up the flour of mustard very gradually with cold water, a little milk, salt, and sugar. A little cream is still better than milk; but, at any rate, mustard made in this manner is not at all bitter, and may therefore be instantly eaten. It will keep some days, as well as any mustard made in the common way.

Best Savoy Biscuits.

BEAT up twelve eggs, leaving out half the whites, with a small whisk; putting in two or three spoonsful of rose or orange-flower water, with a pound of double-refined powdered and sifted sugar, while whisking them. When the whole appears as thick and white as cream, take a pound and two ounces of the finest and driest sifted flour, and mix it in with a wooden spoon. Then make up the batter into long cakes, sift some sugar over them, and put them into a coolish oven, or they will be very apt to scorch. Common Savoy biscuits are made by putting in the whole of the eggs, and leaving out the rose or orange-flower water. The manner of forming them into shapes of about four inches long, and half an inch wide, is by pulling along, on wafer paper, a spoonful of batter with a tea-spoon; pressing down the batter, at the same time, with a finger. They must be well watched, while baking; and, when enough, be carefully cut off while hot.

Fried Apple Pasties.

PARE, quarter, and core, any of the best baking or boiling apples; boil them till tender, with a stick of cinnamon, in sugar and water; and then add a little white wine, the juice of a lemon, a piece of fresh butter, and some orange-flower water. Stir the whole well together; and, when cold, put it in puff paste of a proper size for fritters, which will soon be sufficiently done in a frying-pan.

Excellent Remedy for Swelled Legs and a Relaxed Stomach.

TAKE six ounces of the common bitter infusion, consisting of gentian root and outer rhind of Seville orange, with or without coriander seeds; one ounce of tincture of senna; and a dram of compound spirits of lavender. Mix them together, and take four spoonsful every other night on going to bed. To prevent swelled legs from breaking, make a decoction of marshmallow leaves, rue, camomile, and southernwood, boiled in a quart of ale or stale beer; and foment them with flannels wrung out of the liquor, as hot as can be borne without scalding, three or four times a day. After bathing, anoint them with a little ointment of marshmallows; and should they even be broke, only cover the holes with dry lint, while bathing or fomenting the legs, and afterwards dress them with the ointment, and take a little cooling physic.

Aberdeen Method of Pickling Salmon.

BOIL salmon, as if intended immediately for the table, in water mixed with a good quantity of common salt, then lay it to drain, till cold, in the open air. Afterwards put it in a close cask or pot, with a gallon of vinegar to thirty pounds of salmon, and half the quantity of water in which the fish was boiled. Great care must be used in taking off the scum as it rises, during the whole time the salmon is boiling, which should on no account be overdone.

Famous Yellow Water.

THIS admirable cordial water is thus made—To half a gallon of brandy take half a pint of damask rose water, a gill of poppy water, a quarter of a pound of stoned raisins of the sun, half an ounce of bruised cinnamon, half an ounce of whole cloves, two bruised nutmegs, half an ounce of carraway seeds, a handful of grossly-shred stick liquorice, and two drams of saffron. Let the whole stand closely covered in an earthen or stone vessel six days, stirring it well twice each day; then put in a little angelica and balm, and let it remain two days longer: after which, strain it into a large glass stopper bottle, on a pound of powdered and sifted loaf sugar; and, when that is thoroughly dissolved, the liquor may be bottled off for use.

Baked Beef or Mutton Potatoe Pudding.

THIS economical article is thus made—Boila sufficient quantity of well-pared mealy potatoes till they are so thoroughly done as to be ready to crumble in pieces; drain them well in a colander or sieve; pick out every speck, impurity, or hardness; and mash them as fine and smooth as possible. Make them up into a thickish batter, with an egg or two and milk; and, placing a layer of the steaks or chops, well seasoned with salt and pepper, at the bottom of a baking dish, cover them with a layer of batter; and so, alternately, till the dish be filled, taking care to have batter at the top. The dish should be first well buttered, to prevent sticking or burning; and, in that case, the bottom as well as the top may consist of potatoe batter. The pudding, when properly baked, will be of a fine brown colour.

Rich Minced Pies, without Meat.

MINCE sufficiently small two pounds and a half of fine fresh beef-suet, eight eggs boiled hard, three ounces of blanched almonds, a pound and a half of stoned raisins, and half a dozen fine apples; mix up with them two pounds and a half of picked and cleansed currants, a pound and a quarter of the finest powdered sugar, an ounce of finely-beaten cinnamon, half an ounce of pounded nutmeg, and a quarter of an ounce of

cloves and mace beaten together, with half a pint of the best French brandy, a gill of mountain wine, a little fresh lemon-peel very finely shred, and some candied citron, lemon, orange, and angelica. Make a fine paste, with one pound of butter rubbed into two pounds of flour, and half a pound rolled in; fill the patty-pans in the usual manner, and bake them in a moderate oven. If this minced meat is intended to be kept, the candied sweetmeats, and even the currants, need not be added till wanted for making up the pies.

Pickled Mushrooms.

THERE are many tedious and expensive methods of pickling mushrooms; but the simplest effectual process is, on most occasions, the best, especially where there is danger of overpowering the natural flavour. If mushrooms be merely washed clean, dried, and put into small bottles, with a few blades of mace, a nutmeg just scalded in boiling vinegar, and then thinly sliced while hot, the bottle filled up with half home-made sugar vinegar, and half spring-water, both cold; having melted mutton fat on the top, and kept covered with bladder and leather; the mushrooms will keep a long time, and be of as fine a flavour as when fresh gathered, though not of so white a colour; a spoonful of the pickle, too, will give a very fine flavour to sauce. By the following easy method, the colour of pickled mushrooms may be re-

tained, as well as the flavour, and they will keep for years:—Take out the gills or red insides of the larger mushrooms, and peel their tops; the buttons, or small round mushrooms, need only be rubbed with a piece of flannel dipped in salt. Throw them into milk and water as they are peeled and rubbed, drain them out into a stew-pan, cover them with a handful of salt, put in some pepper and mace, set them on a stove or gentle fire to draw out the liquor, and keep well shaking them over it till it dries up. Then put in vinegar, sufficient to cover them, give it a single warm up, and pour the whole into a stone jar, or keep them in separate bottles, closely stopped, and they will be delicious in taste, pleasing in appearance, and continue good for several years. It is, however, necessary to remind our readers of the cautions we have already given respecting mushrooms, which should always be attended to.

Mushroom Powder.

PEEL and cut off the root end of the largest and thickest mushrooms, wipe them clean with dry flannel, spread them on pewter dishes, and set them to dry in a slow oven. This liquor must entirely dry up, as it will make the powder much stronger, and when they are become quite dry enough, beat them to powder in a dry mortar, sift it through a hair sieve with a little cayenne pep-

per and pounded mace, and keep it bottled and closely corked for use. This powder is, certainly, very good for sauce; but, where ketchup or pickled mushrooms are to be had, is of little or no service. It is chiefly calculated to be used at sea; where, also, the other articles may be nearly as well preserved.

Excellent method to Dress a Turtle of one hundred weight or upwards.

CUT off the head, take care of the blood, and take off all the fins, lay them in salt and water; cut off the bottom shell, then cut off the meat that grows to it, (which is called the callipee, or fowl;) take out also the heart, liver, and lights, and, having put them by themselves, disengage the bones and the flesh out of the back shell (which is called the callipash;) cut the fleshy part into pieces about two inches square, but leave the fat part, which looks green, (it is called the monsieur;) rub it first with salt, and wash it in several waters to make it clean; then put in the pieces, with three bottles of Madeira wine, and pour four quarts of strong veal gravy, a lemon cut in slices, a bundle of sweet herbs, a tea-spoon full of cayenne, six anchovies washed and picked clean, a quarter of a pound of beaten mace, a tea-spoonful of mushroom powder, and half a pint of essence of ham, if at hand; lay over the whole a coarse paste, and set it in the oven for three hours. When it is taken out, take off the covering, and skim off

the fat, and brown with a salamander.—*This is the bottom dish.*

Next blanch the fins, cut them off at the first joint, fry the first pinions to a fine brown, and put them into a tossing-pan with two quarts of strong brown gravy, a glass of red wine, and the blood of the turtle, a large spoonful of lemon pickle, the same quantity of browning, two spoonfuls of mushroom ketchup, cayenne, and salt, an onion stuck with cloves, and a bunch of sweet herbs. Before it is done enough put in an ounce of morells, the same of truffles, then stew them over a slow fire for two hours; when they are tender, put them into another tossing pan, thicken the gravy with flour and butter, and having strained it upon them, let them boil again, and then serve the whole up.—*This is for a corner dish.*

Then take the thick or large part of the fins, blanch them in warm water, and put them in a tossing-pan, with three quarts of strong veal gravy, a pint of Madeira wine, half a tea-spoon full of cayenne, a little salt, half a lemon, a little beaten mace, a tea-spoon full of mushroom powder, and a bunch of sweet herbs; let them stew till quite tender, which will take two hours at least; then take them up into another tossing-pan, strain the gravy, and make it thick with flour and butter; then put in a few boiled forced-meat balls, which must be composed of the vealy part of the turtle, left out for that purpose, one pint of fresh

mushrooms, (if pickled cannot be obtained,) and eight artichoke bottoms boiled tender, and cut in quarters; shake them over the fire for the space of five or six minutes, then put in the yolks of six eggs beaten well, and let it be again shaken over the fire till it looks thick and white, but do not let it boil. Dish up the fins with the balls, mushrooms, and artichoke bottoms over and round them.—*This is to be the top dish.*

Then take the chicken part, and cut it like Scotch collops, fry them a light brown, then put in a quart of veal gravy, stew them gently a little more than half an hour, and add the yolks of four eggs boiled hard, a few morells, and a score of oysters; then thicken the gravy, which must be neither too white nor too brown, but a medium gravy colour. Fry some oyster patties to lay round, and then serve it up.—*This to be a corner dish opposite to the small fins.*

The entrails, (which are said to compose the best part of the fish,) must be taken out, ripped open, washed well, and well rubbed with salt; and, after being well washed repeatedly, must be cut into pieces of two inches broad; then scald the maw or paunch, take off the skin, scrape it well, cut it into pieces about half an inch broad, and two inches long; put some of the fleshy part of the turtle in it, set it over a slow charcoal fire, with two quarts of veal gravy, a pint of Madeira wine, a little mushroom ketchup, a few shalots, a little cayenne,

and half a lemon; then stew them gently four hours, till the gravy is almost consumed, then thicken it with flour, mixed with a little veal gravy, put in half an ounce of morells, and a few forced meat balls made as for the fins. Dish it up, having browned it with a salamander, or in the oven.—*This is a corner dish.*

Then take the head, skin and cut it in two pieces, and put it into a stew-pan with the heart, bones, and lights, in a gallon of water or veal broth, three or four blades of mace, one shallot, a slice of beef beaten to pieces, and a bunch of sweet herbs; set them in a very hot oven, and let the whole stand an hour at least; then strain it into a tureen.—*For the middle of the table.*

Then take the heart and lights, chop them very fine, put them into a stew-pan, with a pint of good gravy; thicken it, and serve it up; lay the head in the middle, fry the liver and lay it round the head, upon the lights; garnish the whole with slices of lemon.—*This the fourth corner dish.*

The first course should be of turtle only, when it is dished in this manner: but when it is with other provisions, it should be in three different dishes. Observe to kill the turtle the preceding night, before it is cooked, that all the dishes may go to table at one time. It will take for gravy for a turtle of one

hundred weight, at least, two legs of veal, and two shanks of beef.

To dress a Turtle after the West India manner.

CUT off the head of the Turtle, and hang it up by the tail all night to bleed. Next morning cut off the fins; scald, scale, and trim them and the head, and raise the callipee; clean it well, and leave on it as much of the meat as can be spared. Take from the back shell all the meat and entrails, except the fat, wash all clean with salt and water, and cut it into pieces of a moderate size. Take from it the bones, and put them, with the fins and head, into a soup-pot, with a gallon of water, some salt, and two blades of mace. When it boils, skim it clean, and put in a bunch of thyme, parsley, savory, young onions, and the veal part, adding a little cayenne pepper. When the veal has boiled in the soup about an hour, take it out, cut it in pieces, and put it to the other part. Order the entrails and paunches as in the former receipt, and mix them with the other parts of the Turtle, (all but the liver,) adding a piece of butter, a few shalots, a bunch of thyme, parsley, and a little savory; season it with salt, white pepper, mace, three or four cloves beaten, and a little cayenne pepper, but take care not to put too much. Stew it about half an hour over a good charcoal fire, in half a pint of Madeira wine, with as much of the liquor as will

cover it, till it is tender. When it is nearly enough, skim it, and thicken it with flour, and add some veal broth about the thickness of cream. Make forced-meat balls of the fleshy part of the Turtle or of a piece of veal, if the other cannot be spared; fry them of a light brown, and then stew them with the rest about half an hour. If there are eggs in the Turtle, boil and clean them well; if not, put in some yolks of hard-boiled eggs; then the stew (which is the callipash,) into the shell with the eggs, and either make use of a salamander, or put it into the oven to bake. Slash the callipee in several places, put some butter to it, and season it moderately with cayenne and white pepper, salt, beaten mace, chopped thyme, parsley, and young onions. Put a piece of butter on each slash, and some over the whole, and a dust of flour; then bake it in a quick oven. The back shell, or what is called the callipash, must be seasoned like the callipee, and baked. An hour and a half will bake it, which must be done before the stew is put in. The fins, when boiled very tender, must be taken out of the soup, and put into a stewpan, with some good veal gravy, not highly coloured, a little Madeira wine, seasoned and thickened as the callipash, and served in a dish by itself. The lights, heart, and liver, may be done the same way, but a little higher seasoned; or the lights and heart may be stewed with the callipash, and taken

out before it is put into the shell, with a little of the sauce, adding a little more seasoning; but dish it by itself. Of the vealy part may be made fricandos or Scotch collops. The liver should never be stewed with the callipash, but always dressed by itself, after any manner most convenient, except when the lights and heart are separated from the callipash, for then they are all to be served together in one dish. Take care to strain the soup, and serve it in a tureen or china bowl. The different dishes may be disposed of in the following manner: the callipash at the head of the table; the callipash at the bottom; and the lights, soup, fins, &c. in the middle.

Boiled Knuckle of Veal.

THE following is a very good method of dressing a knuckle of veal—Boil, with the veal, a quarter of a pound of rice; a blade of mace, and a few sweet herbs: when the knuckle is sufficiently done for eating, take it out, and boil in the liquor a quarter of a pound of vermicelli; adding, afterward, half a pint of cream, a little fresh butter, with burnt flour, and some fried onions. The liquor, or sauce, may be served up either separately or with the meat.

Haunch of Venison.

HAVING made up a substantial fire, and spitted the haunch, baste and flour it a few minutes; then fasten over the fat part a piece of veal caul, or double

paper with paste between the sheets, securely tied round the meat. A large haunch will take about four hours to be well soaked; but the best general rule is, where the fire is regularly kept up, and the meat within a proper distance, to allow a quarter of an hour for every pound roasted, from a fowl to a surloin of the largest ox; and the same rule may generally be observed in boiling. The haunch must be well basted all the time it is roasting; and, when nearly done, the caul or paper and paste must be taken off, and the meat well dredged with flour and basted with butter, till of a nice light brown colour. Its own gravy alone, should there be sufficient, is to be served up in the dish; but a good brown gravy must be sent to table separately, and also a boat full of hot currant-jelly sauce beaten up and melted a little red port and sugar.

Old Sauce for Venison.

AN old favourite sauce for venison is still occasionally made in the following manner—Simmer, in a pint of red wine, half a pound of powdered sugar, and a stick of cinnamon, till the liquor becomes tolerably thick, but without boiling; then cut some bread into dice, soften it in water, put it into the sauce, take out the cinnamon, and boil the rest up together. Sometimes, the bread is at first boiled with the wine and the spice till quite smooth, and the sugar only introduced on taking out the

cinnamon; when it is boiled up, and beaten into what is called the old pap sauce for venison.

Haunch of Mutton dressed to resemble Venison.

A GOOD haunch of mutton when it has hung a proper time, if it be dressed exactly like a haunch of venison, and eaten with the same sauces, which is no extraordinary trouble, nor any great expence, beyond that of the same quantity of mutton dressed in the common way, is certainly a very excellent dish, though it cannot possess all the precise flavour of venison. It may be doubted, however, whether the methods of previously steeping it in sheep's blood for five or six hours, then letting it hang as long to the full as it will keep sweet before it be dressed, rubbing it over with butter, washing it with milk and water, or bathing with red wine, vinegar, &c. are greatly to be preferred. The best of these modes, perhaps, though not the least expensive, is that of having one of the largest and fattest legs of mutton cut out like a haunch of venison as soon as the sheep is killed, and whilst the flesh still continues warm, which makes it eat the more tender, putting it with the back part downward on the pan, pouring over it a bottle of red wine, and leaving it thus to soak twenty-four hours; then spitting and roasting it at a good quick fire, and basting it all the time with the same liquor and butter. In this way, it

will be roasted in little more than an hour and a half; and, when done, is to be served up, like a haunch of venison, with good brown gravy in one boat, and currant-jelly sauce in another. A fine fat neck of mutton, dressed in the same manner, will be found to eat almost equally well.

French Puffs.

TO A pint of water, put a piece of butter the size of a nutmeg, with a very little salt; when it boils, add as much flour as will thicken it to the consistency of a hasty pudding. Keep it well stirred all the time; and, after it has been taken off and stood till cold, beat it up with two eggs, and drop the batter into a frying-pan, with a little fat or lard, just in the same manner as for fritters. Pile them up on a dish, as they are done, strewing over them powdered sugar, with a slight sprinkling of rose or orange-flower water.

Real Oxford Sausages.

THE present true method of preparing them—Mince one pound each of the prime young pork, the whitest veal, and the freshest beef or veal suet, all cleared of skin and sinews; steep the crumb of a two-penny loaf in milk and water, shred fine a very little lemon-peel, chop a few sage leaves, some thyme, and any other sweet herbs, grate a little nutmeg, and add a small quantity of beaten long pepper and salt.

Then mix the whole well together, and press it down close in a pan for use. It may be stuffed in skins, like other sausage meat; but it is generally rolled out, as wanted, to the usual size of common sausages; and they are fried in fresh butter of a fine brown colour, or broiled over a clear fire.

Mock Brawn.

TAKE the belly-piece of a fine young porker, rub it well with saltpetre, let it remain thus two or three days, wash it clean, and boil it till nearly enough; then take three neats'-feet, boil them tender, take out all the bones, and roll the feet and belly-piece together as closely as possible. Bind the whole very tight with a strong cloth and coarse tape; in which let it boil till quite tender, and then hang it up without removing the string or cloth. It is afterward to be kept in a sousing pickle, composed of a quarter of a peck of bran, a small sprig or two of rosemary, half a dozen bay leaves, and a quarter of a pound of common salt, boiled up together for about twenty minutes, and then carefully strained; to receive, when cold, not only this mock brawn, but either heads, feet, ears, &c. of pigs, intended for sousing. Some persons, in making mock brawn, use a pig's head, which they season and boil with the belly-piece; then, cutting the meat from the bones, introduce it blended with the pieces of neats'-feet: but this method,

however ingenious, requires much more trouble in pressing and keeping the brawn together; and has, after all, little or no advantage in taste, when the former is properly managed.

Dutch Flummary.

BOIL an ounce of isinglass in half a pint of water till it is all dissolved, adding a lemon peel while it is boiling. Then beat up three yolks of eggs, with half a pint of white wine, and put this mixture to the melted isinglass, with lemon juice and sugar to palate. Mix the whole well together, boil it up a little, strain it through a lawn sieve, stir it till near cold, and then put it into a melon shape. This is sometimes called Dutch blamange.

French Flummary.

BEAT half an ounce of isinglass as fine as possible; boil it gently, for about a quarter of an hour, in a pint of cream, carefully stirring it all the time; and then, taking it off the fire, sweeten it with some fine powdered loaf sugar, add a very little rose and orange-flower water, strain the whole through a sieve, stir it till half cold, and put it into a basin or mould. When quite cold, turn it into a dish, and garnish with currant jelly.

Common Flummary.

GOOD common flummary is thus made—Put some of the finest and whitest

oatmeal into a broad and deep pan, cover it with water, stir it well, and let it stand twelve hours; then pour off the water clear, and put on fresh, to be stirred and remain the same time, and be in like manner poured off. Then stir in a little fresh, immediately strain the oatmeal through a coarse hair sieve, and boil it till very thick, keeping it well stirred all the time. As soon as it comes of a proper consistency, pour it out; and, when cold, turn it into plates, and eat it with either wine, cyder, beer, milk, or cream and sugar. Small whole oatmeal, as it is called, or rather grits once cut, does better than common oatmeal; and a little loaf sugar, dissolved in rose or orange-flower water, and mixed with the warm flummery while straining, makes no unpleasant addition.

Fine Raspberry Vinegar.

THIS excellent article in domestic management is both grateful to the palate, and a very effectual remedy for complaints in the chest. It is made, at very little expence, in the following manner—Pour three pints of the best white-wine vinegar over a pound and a half of fine red raspberries, in a stone jar or china bowl, for neither glazed earthenware nor any metal must be used: the next day, strain the liquor over a like quantity of fresh raspberries; and, the day following, do the same. Then drain the liquid as much as possible without pressing the fruit; and pass it through a

cotton bag previously wetted with plain vinegar, merely for preventing waste, into a stone jar, with a pound of loaf sugar in large lumps to every pint of the vinegar. As soon as the sugar is melted, stir the liquor, and put the jar into a saucepan of water, to simmer for some time; skim it carefully; and, when cold, bottle it for use. A large spoonful, in a small tumbler of water, with a very little sugar, makes a most pleasant and refreshing beverage, either for invalids or persons in health.

Raspberry Cakes.

WITH the fruit which is used for making vinegar, excellent raspberry cakes are readily made up, by mixing the fruit left with somewhat more than its own weight of powdered loaf sugar, forming it into small round cakes, sifting a little powdered sugar on the top of each, and drying them sufficiently in an oven or stove.

Kebobbed Mutton.

THIS singular name is given to mutton dressed in the following manner—Take all the inside fat from a fine loin of mutton, with the skin and part of the fat at top; then divide it into chops at every joint, and season each moderately with pepper and salt; grate a small nutmeg over them, dip them in the beaten yolks of three eggs, and sprinkle them with a mixture of crumbs of bread and sweet herbs. Then place the chops to-

gether in the original shape of the whole loin, tie them close on a small spit, and roast them at a quick fire. Put a dish under the meat, while roasting, and keep it well basted, first with a little butter, and afterward with its own liquor, occasionally strewing more of the mixed crumbs and sweet herbs. When nearly done, pour off the fat from the gravy in the dish, add a pint of good gravy, with two spoonsful of ketchup first mixed in a tea-spoonful of flour; put the whole in a saucepan; boil it up together; and then, but not before, taking up the meat, pour over it this gravy, and serve it up as hot as possible.

Swedish Method of Pickling Potatoe Apples.

THE apples produced in such abundance on potatoe stalks are generally suffered, in England, to rot on the ground. In Sweden, these apples are collected while in a green and hard state, well rinsed in cold water, soaked for forty-eight hours in a strong filtrated brine, drained half a day in a colander, and then boiled in vinegar with spices till they acquire some degree of transparency, or clearness, without becoming too soft. Thus prepared, they are said to afford a more palatable pickle than either olives or cucumbers. Those, however, who relish the peculiar flavour of the olive, will probably protest against any such preference in the taste, and may even contend for the at least equal

salubrity of their favourite fruit. They are, indeed, well worth pickling, if they even equal the cucumber; which, eaten in moderation, is less insalubrious than generally imagined.

Friars' Omlet.

BOIL a dozen fine large apples in the same manner as for sauce, stir in a quarter of a pound of butter, and sugar it to palate; and, when it is cold, add four eggs well beaten up. Then take a deep baking dish, butter the bottom and sides well, thickly strew crumbs of bread so as to stick all over the bottom, put in the apple and egg mixture, and strew crumbs plentifully over the top. When baked, turn it out into another dish, and grate sugar over it.

Common Omlet.

BEAT up a batter with six eggs, a table-spoonful of flour, and a little milk; adding a good deal of chopped parsley, a finely shred shallot, and a very little pounded long pepper, grated nutmeg, and salt. Warm some fine dripping or clarified butter in a small frying-pan; pour into it the batter; and, when the under side is of a fine yellow brown, turn it, and do the other the same. It should be eaten quite hot. Some put in a little scraped lean of ham, or grated tongue; but this, as it was a dish contrived purposely for fast days, is directly contrary to the original intention. If the omlet should be difficult to turn,

it may be taken out when one side is thoroughly done, and have the other browned with a heated salamander or hot flat iron, and be served up with sprigs of curled parsley stuck in it.

Excellent Brandy and Rum Shrub.

PUT a quart of the finest French brandy into a large bottle, with the juice of two large lemons, the outer rind of one, and about a quarter of a nutmeg. Let it stand three days closely corked; and then add a pint and a half of old mountain wine, and three quarters of a pound of loaf sugar. Mix them well, and strain the liquor twice through a flannel bag; then bottle it for use. Incomparable rum shrub may be made nearly in the same manner, by procuring the best old Jamaica pine-apple rum, and substituting it for the brandy. Both, perhaps, might be somewhat improved by having only half the lemon peel, and the same quantity of Seville orange rind.

Currant Shrub.

IN a quart of rum or brandy, put three quarters of a pint of the strained juice of red or white currants, and the rind of half a Seville orange, with a little nutmeg. When it has stood a day or two; closely corked, add a pint of white wine, with three quarters of a pound of loaf sugar; and straining it, as soon as the sugar is dissolved, through a flannel bag, bottle it for use. Red currants will be best for the brandy; and

white ones, for the rum: good raisin wine may be used instead of mountain or sherry.

Veal Florendine.

MINCE a fine kidney or two of veal, with the surrounding fat; chop parsley and other fresh herbs, a large apple or two, some candied orange peel, and two or three hard yolks of eggs, quite small; then add a handful of nicely-picked currants; two or three grated biscuits, or some crumbs of bread; a little beaten mace, cloves, nutmeg, and sugar; with a glass of mountain wine, and as much orange-flower water. Mix the whole well together, lay a sheet of puff paste at the bottom and round a dish, put in the mixed meat, and lay over it a cut paste lid garnished round the edge. Bake it in a slack oven; and serve it up quite hot, with sugar scraped over the top.

Trotter Jelly for the Consumptive.

SPLIT two pair of sheep's trotters, and put them in a deep baking pan, with two ounces of hartshorn shavings, a small nutmeg grossly pounded, a quart of milk, and three pints of water. Cover the pan close, and let it stand as long in the oven as bread: then strain it, while hot, through a hair sieve, into a pan thoroughly dry; and, when cold, take off the fat, well skim the jelly, and keep it in a cool but not damp place. If the weather be not very warm, it will keep two or three days. A quarter of

a pint of this jelly, sweetened to the patient's palate, should be taken three or four times a day; which, with air and exercise, will be found highly beneficial, and is said to have performed great cures.

Fine Raisin Marmalade for a Cough or Cold.

STONE six ounces of the best Malaga raisins, and beat them to a very fine paste with the same quantity of sugar-candy; then add an ounce of conserve of roses, twenty-five drops of oil of vitriol, and twenty drops of oil of sulphur. Mix the whole well together, and take about the quantity of a nutmeg night and morning. A smaller quantity will be sufficient for children, proportioned to their age.

Genuine Method of making the once famous Blue-Stone for Sore Throats.

THIS once popular remedy, though now seldom used, may sometimes be worth trying; it is made as follows—Put a quarter of a pound of saltpetre into a crucible, over a charcoal fire; and, as it melts, drop in, by small quantities, from the point of a knife, a quarter of an ounce of flour of brimstone. Keep the whole well stirred all the time with any piece of iron; and, when the flame is down, put in a quarter of an ounce of powder blue all at once. Stir it well; and, having a bell-metal skillet ready warmed by the fire, pour the mass into the skillet,

and let it stand till cold. Of this blue stone, about the size of a pea is to be taken at once, sucked in the same manner as sugar-candy, when the throat first begins to feel sore; and, says the communicator of this receipt, "it seldom fails immediately to effect a cure."

Water Souchy.

THIS Dutch method of dressing fish, formerly called water souchy, was at first merely the stewing, or rather boiling in a stewpan, small flounders, and sometimes perch or other fish, in just water sufficient to cover them, with a bunch of parsley, a few pepper-corns, and a little salt; and then sending them to table in a soup dish, with the liquor to keep them hot, having parsley and butter in a cup or boat for sauce. This simple mode has since been improved in a variety of ways; the best of which is, perhaps, the following—Boil gently three or four small flounders, with the leaves and even the roots of parsley, two or three dozen of pepper-corns, and a little salt, in a stewpan, with about a quart of water, till the fish are entirely in pieces: then pulp them through a coarse sieve; set them to simmer over a moderate fire, in their own liquor, with some whole flounders or other fish, and fresh parsley with the roots, till sufficiently done; and serve them up, with all the liquor, in a dish. Slices of bread and butter are usually sent to table, and eaten with the water souchy thus prepared.

Perch dressed in Water Souchy.

BOIL some water in a stewpan with salt; then put in the perch, with sliced onion separated into rings, a handful of shred parsley, a few pepper-corns, and a sufficient quantity of milk to render the water white. When the fish are enough done, put them into a deep dish; pouring a little of the liquor over them, with all the parsley and onions; and send them to table with a boatful of parsley and butter. Tench, small trout, &c. may be dressed thus in water souchy, as well as perch; and, where onion is disliked, it may be omitted.

Rolled Beef made to eat like Hare.

By the following method, the inside of a fine large surloin of young ox, or even heifer beef, may be made nearly to equal the taste of hare—Having cut all the inside of the surloin, soak it in a large glass of red port, and another of vinegar, for two days and nights; then, having prepared a very nice stuffing, such as for the pudding in the belly of a hare, put it plentifully over the beef, roll and bind it up tight, and well roast it on a hanging spit. It should be basted with vinegar and red port, having a little pounded allspice mixed; and, if larded, will be improved both in appearance and flavour. Serve it up like a hare, with good rich gravy in the dish, and melted butter and currant-jelly in two separate boats. This is a very excellent substitute for hare,

when the flesh of that animal is out of season.

The best Method of Brewing or making any Quantity of strong Ale and small Beer, in the greatest Perfection, for the Use of Private Families, from a Peck of Malt to Sixty Bushels.

How to choose good Malt.—Malt is chosen by its sweet smell, mellow taste, full flower, round body, and thin skin. There are two sorts in general used, the pale and the brown; the former is most used in gentlemen's houses and private families; the latter in public brewhouses. The sweetest malt is that which is dried with coke or cinders, and not ground too small.

Of Hops.—Hops are chosen by their bright green colour, sweet smell, and clamminess, when rubbed between the hands.

Of Water for Brewing.—Water out of rivers or rivulets is the best, except polluted by the melting of snow or land water from clay or ploughed lands. Snow water will take near one-fifth part more of malt to make the beer good. If there is no river water, a pond that has a bottom not very muddy, and is fed by a spring will do, for the sun will soften and rarefy it. Rain water comes next to river water for brewing; in short, all water that will raise a lather with soap is good for brewing.

Brewing Vessels.—To a copper that

holds thirty-six gallons, the mash tun ought to be at least big enough to contain six bushels of malt, and the copper of liquor, and room for mashing or stirring it. The under back, coolers, and working tuns, may be rather fitted for the conveniency of the room than to a particular size; for if one vessel be not sufficient to hold the liquor, a second must be had.

Cleaning and sweetening Casks and Brewing Vessels.—If a cask, after the beer is drank out, be well stopt to keep out the air, and the lees remaining in it till again wanted for use, there will be need only to scald it well, and take care of the hoops before it is filled; but, if air get into a foule empty cask, it will contract an ill scent in spite of scalding. A handful of bruised pepper put into the scalding water will take out the musty smell; but the surest way is to take out the head of the cask, and let the cooper shave and burn it a little, and then scald it for use; or get some stone lime, and put about three pound into a barrel, (and proportionally to smaller or bigger vessels,) and put to it about six gallons of cold water, bung it up, and shake it about for some time, and afterwards scald it well: or, for want of lime, take a linen rag, and dip it in melted brimstone, and fasten one end to the bung, and light the other, and let it hang on the cask. It must have a little air, else it will not burn; but keep in as much of the sulphur as possible. Scald it afterwards, and any smell will be removed.

Before new casks are filled, dig places in the earth, and place them half their depth with their bung holes downward for a week; and, after well scalding them, they may be filled.

Another way, if the brewing vessels are tinged with any ill smell, is to take unslacked lime and water, and with an old broom scrub the vessel whilst the water is hissing, with the lime; and afterwards take all this lime and water away, and put fresh water into the vessel, and throw some bay or common salt into each, and let it stand a day or two; and, immediately before brewing, scald the vessels, and throw into them a malt-dust or bran; this will not only finish their sweetening, but stop them from leaking.

To prevent trouble in keeping vessels sweet, they ought to be all thorough clean after brewing, and once a month be filled with fair water, and discharged again in two or three days.

To mash, or take the liquors.—Suppose that six bushels of malt, and two pounds of hops, would make one barrel of strong and two barrels of small beer.

Heat the first copper of liquor for mashing, and strew over it a double handful of bran or malt, by which will be seen when it begins to boil; for it will break and curl, and then it is fit to be let off into the mash-tun, where it must remain till the steam is quite spent, and any one's face may be seen in it, before the malt is put in; and then begin to mash, stirring it while putting in the

malt: but keep out about half a bushel dry, which must be strewed over the rest, when done stirring it, which will be as soon as the liquor has been well mixed, to prevent it from clodding.

After the dry malt is laid on, the mash-tun must be covered with the sacks or cloths, to prevent losing any spirit of the malt, and let it so remain for two hours. Mean while have another copper of liquor hot; and at two hours end begin to let off the first wort into the under back. Receive a pailful of the first running, and throw it again upon the malt. It will be found that the malt has sucked up half the first copper of liquor; and therefore to make up the quantity of wort for the strong beer, the second copper must gradually be laded out of, and strew bowl after bowl over the malt, giving it time to soak through, and keeping it running by an easy stream till it is perceived that there are about forty gallons, which in boiling and working will be gradually reduced to thirty-six.

About half a pound of hops thrown in, while letting off, into the under back, will preserve it from foxing, or growing sour or ropy.

The first wort being all run off, the tap of the mash-tun must be softened, and a copper of hot liquor got ready for the second mashing, stirring up the malt as at first, and then cover it close for two hours more. Mean while fill the copper with the first wort, and boil it with the

remainder of the two pounds of hops, for an hour and a half, and then lade it off into the coolers.

Contrive to receive the hops in a sieve, basket, or thin woollen bag that is sweet and clean; then immediately fill the copper with cold liquor; renew the fire under it, and begin to let off the second wort; throw a handful of hops into the underback, for the same reason as before; lade a few bowls full of liquor over the malt to make up the copper full of second wort; and, when supplied, fasten the tap, and mash a third time after the same manner, and cover it close for another two hours; and then charge the copper with the second wort, boiling it for an hour with the same hops.

Then shift the first wort out of the coolers into a working-tun, to make room for the second wort to come into the coolers; and then, the copper being empty, heat as much liquor as will serve to lade over the malt, or, by this time, rather grains, to make up the third and last copper of wort, which must be bottled with the same hops over again; and then the coolers are discharged of the second wort, to make room for the third; and when they are both of a proper coolness, they may be put together before they are set a working.

To extract almost all the goodness of the malt in the first wort, by way of making October beer, begin to let off soon after having mashed, (by a small stream,) and throw it upon the malt

again pail after pail, for an hour, stirring it frequently in the mean time, and then let it all run off by a very small stream. But, when the quantity of strong beer is obtained, the second mashing must be proceeded in, as before.

During the time of shifting the liquors out of the copper, it is of consequence to take care to preserve it from receiving damage by burning: it should always be contrived to have the fire low, or else to damp it at the time of emptying, and be very expeditious to put in fresh liquor.

Of Working the Liquor.—In this, regard must be had to the water: liquor naturally grows warm in working; therefore in mild weather it should be cold before it be set on, but a little warm in cold weather. The manner of doing it is, to put some good sweet yeast into a hand-bowl or piggin, with a little warm wort; then put the hand-bowl to swim upon the wort in the working-tun, and in a little while it will work out, and leisurely mix with the wort; and when it is found that the yeast has gotten hold of the wort, it must be looked after frequently; and if it is perceived that it begins to heat and ferment too fast, lade some of it out into another tub; and, when grown cold, it may be put back again; if some of the raw wort is reserved, check it leisurely, by stirring it in with a hand-bowl. The cooler the liquor is worked the better, provided it does but work well.

If checked too much, forward its working, by filling a gallon stone bottle with boiling water, cork it close; and put the bottle into the working-tun. An ounce or two of powdered ginger will have the same effect.

There are varieties of methods of managing liquors whilst they are working. In the North they beat the yeast of strong beer and ale once in two or three hours, for two or three days together.

This they reckon makes the drink more heady, but withal hardens it so as to be drinkable in two or three days. The last day of beating it in, (stirring the yeast and beer together,) the yeast, as it rises, will thicken; and then they take off part of the yeast, and beat in the rest, which they repeat as often as it rises thick; and when it has done working, then turn it up, so as it may just work out of the barrel.

Others again do not beat it at all, but let their strong drink work about two days, or till they see the ferment is over; and then they take off the top yeast, and either by a tap near the bottom let it off fine, or else lade it out gently, to leave the sediment and yeast at the bottom. This way is proper for liquor that is to be drank soon; but if it be to keep, it will want the sediment to feed upon, and may probably grow stale, unless by making artificial lees. This may be made of a quart of brandy, and as much flour of wheat or beans as will

make it into dough; put them in lumps into the bunghole as soon as it has done working. Or else take a pound of the powder of oyster-shells, or of fat chalk, and mix it with a pound of treacle or honey, and put it in soon after it has done working.

It would add to the goodness, as well as fining the malt liquor, to take two quarts of wheat or beans, and make them very dry and crisp in an oven, or before the fire, and boil them in the first copper of wort. They would strain off with the hops, and might be put with them into the second copper.

Genuine Turlington's Balsam.

THIS is a very good vulnerary balsam for common uses; and may be safely taken internally, where the genuine friar's balsam is not at hand. The receipt for making the true Turlington's balsam, or drops, is as follows—Take an ounce of the Peruvian balsam; two ounces of the best liquid storax; three ounces of gum Benjamin, impregnated with almonds; and half an ounce each of the best aloes, myrrh, frankincense, angelica roots, and the flowers of St. John's wort. Beat all these ingredients in a mortar, and put them into a large glass bottle; adding a pint and a quarter of the best spirits of wine. Let the bottle stand by the kitchen fire, or in the chimney corner, two days and nights; then decant it off, in small bottles well corked and sealed, to be kept ready for

use. The same quantity of spirits of wine poured on the ingredients, well shaken up, and placed near the fire, or in some other warm situation, about six or eight days and nights, will serve for slight occasions, on being bottled in a similar manner.

Kentish Method of making Red Cherry Wine.

THE county of Kent being the chief cherry country of England, those who have tasted some of the best old wine made there, have extolled it so as to place it even before the choicest vinous productions of the grape. It is sufficiently certain that the natives of Kent have, by long and repeated experience, arrived at the art of making cherry wine with a wonderful degree of perfection; and the following is said to be one of the best as well as simplest receipts for that purpose—Strip, when full ripe, any quantity of the finest red or Kentish cherries from their stalks; and stamp them, in the same manner as apples for cyder, till the stones are broken. Put the whole into a tub, and cover it closely up for three days and nights. Then press it in a cyder press, put the liquor again into a tub, and let it stand covered as before two days longer. Carefully take off the scum, without in the smallest degree disturbing the liquor, which is to be poured off the lees into a different tub. After it has thus stood to clear another two days, it must be again

cautiously scummed, and the clear poured off as before. If the cherries were, as they ought to be, quite ripe and sweet, a pound and a half of good sugar will be sufficient for each gallon of juice; which is to be well stirred in, and the liquor again closely covered up, without being any more disturbed till the next day. It is now to be poured carefully off the lees, as before; put to stand in the same manner another day; and then, with the like care, poured off into the cask or casks where it is intended to be kept. The above process may be oftener repeated, should the lees appear gross, and likely to make the liquor fret. When it is entirely settled, stop it up for at least seven or eight months. Then, if it be perfectly fine, put it in bottles; if not, drain it off into another vessel, and stop it for six months longer, before it is ventured to be bottled. It will be best, however, not to drink it till at least ten or twelve months old, when it will most likely equal, if not exceed, many of the foreign wines.

Incomparable Ointment for the Back of a Rickety Child.

PICK a quantity of snails clean out of the shells, and prick them full of holes; then hang them up in a cloth, and place a bason beneath to catch the liquor which drops from them: in this, when sufficient is obtained, must be boiled up an ounce of spermaceti, and half an ounce of powdered mace; with the oint-

ment thus prepared, rub all along the back-bone of the child, and even round the neck, wrists, and ancles, night and morning; chafing it well in by the fire every time. The use of this admirable ointment, especially when accompanied by the rickety diet-drink next described, has recovered innumerable weak children from sickness, lameness, and deformity.

Diet Drink for the Rickets.

TAKE three ounces each of China, sassafras, and eringo roots; two ounces each of roots of Osmond royal, and raisins of the sun stoned; an ounce of powdered rhubarb; two handfuls of the herb hart's tongue; and three hundred live millepedes or wood-lice. Put the whole into six quarts of mild ale; and let the child drink, in spring and autumn, no other table liquor. This excellent diet drink is alone almost infallible for rickety children.

German Method of making Elm and Maple Wood to resemble Mahogany.

HAVING very smoothly planed whatever boards of the elm or maple tree are intended to be used for the purpose of appearing like mahogany, wash them well with a little aqua fortis diluted in common water. Then take a few drams of dragon's blood, according to the quantity which may be wanted in the whole, with half as much alkanet root, and a quarter of as much aloes, and di-

gest these ingredients in four ounces of proof spirit to every drachm of the dragon's blood. As soon as the boards are dry, varnish them over with this tincture, by means of a sponge or soft painter's brush; and they will, it is said, ever after wear so the appearance of mahogany, as to deceive the eye of any indifferent observer.

Cephalic Snuff.

TAKE half an ounce each of sage, rosemary, lilies of the valley, and the tops of sweet marjoram, with a drachm each of asarabacca root, lavender flowers, and nutmeg. Reduce the whole composition a fine powder; and take it like common snuff, as often as may be necessary for the relief of the head, &c. There are many more powerful cephalic snuffs, for particular medicinal purposes, but few so generally useful, agreeable, and innocent, to be used at pleasure.

Pancake Pudding.

TAKE a quart of milk, four eggs, and two large spoonsful of flour, with a little salt and grated ginger. Beat them up into a good smooth batter; and put it into a buttered baking dish. When it comes out of the oven, pour over it some melted butter. This is a very cheap and acceptable pudding, being less offensive to the stomach than even the best fried pancakes.

Birch Wine.

THE wine made of the sap or juice of the birch tree was formerly considered as a sovereign remedy for nephritic complaints; and, though not relied on by modern practice, is certainly a rich and salutary cordial wine. It has, also, been highly extolled, and that by medical men, for its virtues in consumptive and scorbutic cases. The season for obtaining the birch tree sap is about the end of February, when the buds first swell; for, if it be delayed till the leaves open, the juice, which should be thin and clear, becomes thick and discoloured. The method of extracting it is, by boring holes in the body of the tree; and putting in tubes, or fossets, generally made with elder divested of the pith. If a tree be large, it may be tapped in four or five places at once; so as, from a number of trees, to collect several gallons in a day. The lowest place tapped should be not more than a foot from the ground; and some, who think this sufficient, recommend it to be on the south-west side of the tree: others, however, are of opinion that the sap drawn from the higher parts of the trunk, and even from some of the larger branches, is generally of a purer quality. The sap may be kept running two or three days, without injury to the trees; and, these holes being then stopped with pegs, as much more may be drawn from the same places next year. The bottles in which the sap is

received as it distils from the trees, if there be not sufficient immediately to commence making the desired quantity of wine, must be corked close, and even resined or waxed, to prevent its fermentation. The common process in Sussex, one of the first counties in the united kingdom for producing excellent birch wine, is merely this—Boil the fresh sap as long as any scum arises; and, to every gallon of liquor, put two pounds of sugar. Boil it half an hour, skimming it very clean: and, when almost cold, ferment it with a little yeast spread on a toast, and let it remain five or six days in an open vessel; frequently stirring it, however, during that time. Then, taking such a cask as the liquor will fill, light a large match dipped in brimstone; and, having put the match into the cask, stop up the smoke till the match be extinguished: immediately on which, with the utmost possible haste, pour in a pint of mountain, old hock, or any other wine, the flavour of which may be most desirable, as it will be imparted to that about to be put into the cask. Rinse it well with the wine most approved; then take it out, pour in the birch wine, and stop the barrel close. Let it so remain for six months; after which time, if perfectly fine, it may be bottled off for use. This is simply the old Sussex method: but some put the outer rind of a lemon or Seville orange into the cask; and others add also a few cloves, or even substitute honey for

sugar. There are many persons, too, who bottle birch wine as soon as the yeast has settled, without ever putting it into a barrel. It is not uncommon, however, such is the strength of this liquor, to see it burst the stone bottles in which it is usually kept. Some of the faculty declare this to be excellent for the stone, and to wash sore mouths.

Fine Ginger Cakes for Cold Weather.

BREAK three eggs in a bason; beat them well, and add half a pint of cream, which must also be well beaten with them, and the whole put into a saucepan over the fire, to be stirred till it gets warm. Then add a pound of butter, with half a pound of loaf sugar, and two ounces and a half of ginger, both powdered; carefully stirring the different ingredients together, over a very moderate fire, just to melt all the butter. This being done, pour it in the central cavity of two pounds of fine flour, and make up a good paste. Roll it out, without any flour beneath, on the dresser, of whatever thickness may be thought proper, and cut the cakes to shape with the top of a small bason or large breakfast cup. They are usually made about a quarter of an inch thick, laid on three papers, and baked in a hot oven. These cakes are not only very pleasant to the palate, particularly in the winter, but really serviceable to a cold stomach.

Ready Method of Roasting Eels.

HAVING skinned and washed some of

the finest large eels, cut them in three, four, or five pieces, according to their respective sizes. Make a seasoning of grated nutmeg beaten white, or long pepper, and salt; with a little thyme, sage, and lemon-peel, all well beaten or shred, and mixed plentifully with crumbs of bread. Strew this well on the eels, stick them across on skewers to the spit, baste them continually, and let them roast till they begin to crack and appear white at the bone. When taken up, send them to table with melted butter and lemon juice; which will make the best sauce they can have, as the sauce gives them an incomparable relish. Eels may be also fried or broiled, thus seasoned, with a very good effect.

Shrimp Pie.

TAKE a quart of shrimps cleanly picked from the shells, and shred with them two or three anchovies. Season them, if well salted when first boiled, only with a few cloves and a little mace, both finely beaten. Having made a good substantial crust, as they do not want much baking, put a tolerable quantity of butter under and over them, with a glass of any white wine, and set the pie thus made into the oven. Where the shrimps are plentiful, this is by no means a dear article of cookery, and it certainly forms a very delicious dish.

How to clean and dress a Turtle.

The following curious Receipt for

dressing a Turtle was received from an eminent cook in the East Indies, where they are dressed to the utmost perfection.

First cut off the head, and hang up the Turtle by one of the hindmost fins, that the blood may run from it to make the fish white. This done, cut off the fins, and wash them clean; then cut off the belly shell well lined with meat, take out the guts, wash them very clean, and observe you turn them the right way, or else you will have much trouble. Stew the guts with a quart or three pints of the best Madeira wine, and infuse a small quantity of fresh butter. Then, having boiled the four fins, and taken the scales off, stew them with the guts on the belly part, called the collop. Put pieces of the best butter, one bottle of the best Madeira wine, and strew a dram and a half of pepper over it. Take care it is not over baked. You may cut off collops, and dress them as veal cutlets. Send up the inside of the Turtle in the top shell, and set it at the upper end of the table, the collops in the middle, and at the lower end, which garnish with the four fins.

The above is the most approved way of dressing this fish in any part of the Indies or in England.

Cheap and excellent Composition for preserving Weather-Boarding, Paling, and all other Works liable to be injured by the Weather

LIME, it is well known, however

well burnt, will soon become slacked by exposure in the open air, or even if confined in a situation not remarkably dry, so as to crumble of itself into powder. This is called air-slacked lime, in contradistinction to that which is slacked in the usual way by being mixed with water. For the purpose of making the present useful composition to preserve all sorts of wood work exposed to the vicissitudes of the weather, take three parts of this air-slacked lime, two of wood ashes, and one of fine sand; pass them through a fine sieve, and add as much linseed oil to the composition as will bring it to a proper consistence for working with a painter's brush. As particular care must be taken to mix it perfectly, it should be ground on a stone slab with a proper muller, in the same manner as painters grind their white lead, &c. but, where these conveniences are not at hand, the ingredients may be mixed in a large pan, and well beaten up with a wooden spatula. Two coats of this composition being necessary, the first may be rather thin; but the second should be as thick as it can conveniently be worked. This most excellent composition for preserving wood when exposed to the injuries of the weather, is highly preferable to the customary method of laying on tar and ochre. It is, indeed, every way better calculated for the purpose: being totally impenetrable by water; and, so far from being liable to injury by the action of the weather

or heat of the sun, that the latter, though such a powerful enemy to tar and ochred palings, &c. even hardens, and consequently increases the durability of, the present proposed composition, which forms an article of public utility not only much cheaper than paint, but prodigiously more lasting.

Art of making Brillau's incomparable Liquid for changing the Colour of the Hair, &c.

THIS is said to be the best liquid in the world for making the hair curl, as well as for changing that which is disagreeably sandy to a very pleasing colour. The method of preparing it is as follows—Take two ounces of scrapings of lead, an ounce of hartshorn shavings, a quarter of an ounce of litharge of gold, and a dram of camphor; put them into a pint of soft water, and let them boil for half an hour. When cold and fine, pour the liquid off, and add to it a drachm each of the sugar of lead and rosemary flowers. Boil these up together; pour off the liquid; and, when fine, it is fit for immediate use.

Cure for the Distemper in Geese, called the Gargil.

THIS is the chief disease with which geese are subject to be afflicted; and not unfrequently proves fatal, where no relief is administered. It appears in a violent stoppage of the head, and is readily cured by pounding a few cloves of

garlic in a mortar, mixed with fresh butter, and formed into little balls. A few of these given to each distempered goose fasting, without allowing any other food till two or three hours after, will speedily effect a perfect cure, and can never do the smallest injury.

Dutch Method of extracting beautiful Colours from Flowers, Leaves, Roots, &c.

TAKE the flowers, leaves, or roots, whatever quantity wished, and bruise them nearly to a pulp; then, putting it into a glazed earthen vessel, pour filtered water sufficient to cover it, adding a table spoonful of a strong solution of pure pot-ash to every pint of water. After boiling, in a proper vessel, the whole over a moderate fire till the liquor has obviously imbibed as much of the colour as can possibly be obtained from the pulp, decant the fluid part through a cloth or blotting paper, and gradually drop into it a solution of alum, which precipitates the colouring matter to the bottom. Having secured the powder, continue to wash it in several fresh waters, and, at length, filtering it again through blotting paper, dry the remaining powder; from which prepare the finest pigments, for water colours, by trituration on marble, with clarified gum-water, and then form them into cakes, cones, &c. for sale. A fine violet colour is in this manner prepared by the Dutch from that flower; the most

delicately rosaceous red, from the small French rose and other beautiful red roses; and a most brilliant azure, from the blossoms of the corn blue-bottle.

Excellent Remedy for the Dropsy.

TAKE sixteen large nutmegs, eleven spoonsful of broom ashes dried and burnt in an oven, an ounce and a half of bruised mustard-seed, and a handful of scraped horse-radish; put the whole into a gallon of strong mountain wine, and let it stand three or four days. A gill, or half a pint, according to the urgency of the disease and strength of the patient, is to be drank every morning fasting, taking nothing else for an hour or two after.

Another powerful Remedy for the Dropsy.

TAKE a sufficient quantity of pelitory of the wall, put it in pump water, and let it simmer over the fire till reduced to half its quantity, then add honey to make it into a good syrup, of which take two-thirds to one-third of a glass of Geneva, two or three times in a day till relieved. This actually cured the Editor's mother, after her legs had burst and discharged water several times; and the cure was so effectual, that she never had that sad disorder afterwards.

Of the fining of Malt Liquors.

It is most desirable to have beer fine of itself, which it seldom fails to do in

due time, if rightly brewed and worked; but as disappointments sometimes happen, it will be necessary to know what to do in such cases.

Ivory shavings boiled in the wort, or hartshorn shavings put into the cask just before it is bunged down, will do much towards fining and keeping the liquor from growing stale.

Isinglass is the most common thing made use of in fining all sorts of liquors; first beat it well with a hammer or mallet, and lay it in a pail, and then draw off about two gallons of the liquor, to be fined upon it, and let it soak two or three days; and when it is soft enough to mix with the liquor, take a whisk, and stir it about till it is all of a ferment, and white froth; and frequently add the whites and shells of about a dozen eggs, which beat in with it, and put all together into the cask: then with a clean mopstick, or some such thing, stir the whole together; and then lay a cloth or piece of paper over the bung hole, till the ferment is over, and then bung it up close: in a few days it will fall fine.

But if it is wanted to fine only a small quantity, take half an ounce of unslacked lime, and put it into a pint of water, and stir it well together, and let it stand for two or three hours, or till the lime settle to the bottom; then pour the water off clear, and throw away the sediment; then take half an ounce of isinglass cut small, and boil it in the

lime water till it dissolves; then let it cool, and pour it into the vessel, &c.

Of Recovering and Preserving Malt Liquors.

STORMY weather, but especially thunder, will greatly affect beer, and often ferment it, though brewed six months before. In such weather examine the cellar, and draw the vent-pegs; and, where it is perceived upon the fret, draw out the bung, and let it remain some days till it is quiet. It is a fault to be too hasty in bunging up liquor; it had better be a week too long out, than stopped an hour too soon. Were it not for preserving the colour of the liquor, some cherry brandy thrown into the bung-hole would stop it from fretting.

If strong beer grows flat, quicken it by drawing off one gallon out of every ten, and boil it with as many pounds of honey; and, when it is cold, put it to the rest, and stop it close.

A spoonful of the juice of the herb hore-hound, strained into a pitcher of stale beer, (and cover it close for two hours,) will make it drink like new.

To bottle beer that is stale and flat, contrive to do it when the liquor is working in the tun; and leave room in every bottle to hold the quantity of a coffee-cup, and fill them up with new drink out of the tun, and cork them, and in three days it will be very brisk, and drink pleasant; but this is not proposed for keeping long, for it will burst the bottles.

Of the Season for Brewing.

THE season for brewing keeping beer is certainly best before Christmas, for then the malt is in perfection, not having time to contract either a musty smell, dust, or weavels, (an insect that eats out the heart of the malt,) and the waters are then seldom mixed with snow; and then four pounds of hops will go as far as five in the spring of the year, for an increase in the quantity of hops is necessary towards summer. But, in short, choose moderate weather for brewing, and have a kindly cellar to keep the liquor in, that will not be much affected by extremity of heat or cold; it may then be reasonably expected to give great satisfaction in the brewery.

Avoid as much as possible brewing in hot weather; but, if necessitated to brew make no more than for present drinking, for it will not keep.

To make Elderberry Beer, or Ebulum.

TAKE a hogshead of the first and strong wort, and boil in the same one bushel of picked elderberries, full ripe; strain off, and when cold, work the liquor in the hogshead, and not in an open tun or tub; and, after it has lain in the cask about a year, bottle it; and it will be a most rich drink, which they call Ebulum; and has often been preferred to port wine, for its pleasant taste and healthful quality.

N. B. There is no occasion for the

use of sugar in this operation; because the wort has strength and sweetness enough in itself to answer that end; but there should be an infusion of hops added to the liquor, by way of preservation and relish.

Some likewise hang a small bag of bruised spices in the vessel. White Ebulum may be made with pale malt and white Elderberries.

Easy Method of Drying and Preserving Currants in Bunches.

BEAT well up the whites of eggs, or a little gum arabic dissolved in water; and, after dipping in the bunches, and letting them get a little dry, roll them in finely powdered loaf sugar. Lay them on a sieve in a stove, to dry; and keep turning them, and adding sugar, till they become perfectly dried. Not only red, white, and black currants, but even grapes in bunches, may be thus dried and preserved. They should be carefully kept dry, in boxes neatly lined with paper.

Everlasting Whipped Syllabub.

TAKE a quart of cream, half a pint of old hock, half a pint of sack, three lemons, and a pound of double-refined sugar. Having beat and sifted the sugar, and put it to the cream, grate off the yellow rind from the lemons, and the rind of a Seville orange, or some preserved essence, to improve the flavour: add them also, and squeeze the juice of

the three lemons into the wine, with a little orange-flower water. These being mixed with the cream, beat the whole together for half an hour with a whisk, and fill it into the glasses with a spoon. It will keep good a fortnight, and is even better three or four days old than when fresh made. On these accounts, it is called the Everlasting Whipped Syllabub.

Dr. Stoughton's celebrated Stomachic Elixir.

PARE off the thin yellow rinds of six large Seville oranges, and put them in a quart bottle, with an ounce of gentian root scraped and sliced, and half a drachm of cochineal. Pour over these ingredients a pint of the best brandy; shake the bottle well, several times, during that and the following day; let it stand two days more to settle, and clear it off into bottles for use. Take one or two tea-spoonsful morning and afternoon in a glass of wine, or even in a cup of tea. This is an elegant but simple preparation, little differing from the compound tincture of gentian either of the London or Edinburgh Dispensatories; the former adding half an ounce of canella alba, (white cinnamon;) and the latter only substituting for the cochineal of Stoughton, half an ounce of husked and bruised seeds of the lesser cardamom. In deciding on their respective merits, it should seem, that Stoughton's elixir has the advantage in

simplicity, and, perhaps, altogether as a general and elegant stomachic. Indeed, for some particular intentions, both the London and Edinburgh compositions may have their respective claims to preference: in a cold stomach, the cardamom might be useful; and, in a laxative habit, the canella alba. As a family medicine, however, to be at all times safely resorted to, there is no need to hesitate recommending Dr. Stoughton's elixir.

Cure for a Pimpled Face.

TAKE an ounce each of liver of sulphur, roch alum, and common salt; and two drachms each of sugar-candy, and spermaceti. Pound and sift these articles; then put the whole into a quart bottle, and add half a pint of brandy, three ounces of white lily water, and the same quantity of pure spring water. Shake it well together, and keep it for use. With this liquid, the face is to be freely and frequently bathed; remembering always first to shake the bottle, and, on going to bed, lay all over the face linen which has been dipped in it. In ten or twelve days at farthest, it is said, a perfect cure will be effected of this very unpleasant complaint, as nothing in this composition can possibly prove prejudicial.

Select Prescriptions for the Gout.

1.

TAKE of long pepper twelve grains;

cardiac confection, a scruple; simple pepper-mint water, an ounce and a half; nutmeg water, two drachms. Mix them, and make a draught to be taken every six hours.

2.

In the Windy Gout.

Take thirty drops of tincture of cardamoms, as frequently as the disorder is troublesome.

3.

Sir Edward Wilmot's Formula.

Take Raleigh's confection, one scruple; steel prepared with sulphur, seven grains; black pepper, eight grains; syrup of ginger, as much as is sufficient to make a bolus, which is to be taken every six hours, and washed down with three spoonsful of the following julep:

Take simple pepper-mint water, six ounces; simple cinnamon water, two ounces; Eaton's styptic tincture, two ounces; sugar refined, two drachms. Mix, and make a julep.

4.

An efficacious Formula by Dr. Hartley for the gout in the stomach, and sickness or fainting fits usual in that disorder.

Take cardiac confection, a drachm and a half; aromatic spices, the same quantity; syrup of ginger, six drachms; orange-peel water, two ounces; simple cinnamon water, six ounces. Make a mixture, of which take three table spoonsful occasionally.

5.

A Cataplasm for the soles of the feet, prescribed in the fit with great success, by Dr. R. Taylor.

Take mustard seeds bruised, six ounces; horse radish scraped small, six ounces; strong vinegar, as much as is sufficient to make the whole into the consistence of a poultice.

6.

The two following receipts are well calculated to prevent the bad effects of costiveness in gouty cases.

Take vinous tincture of rhubarb, two ounces; aromatic tincture, a drachm. Mix for a draught when a motion is wanted.

Take of the sacred tincture, or hiera picra, as vulgarly called, an ounce and a half; compound spirit of lavender, a drachm and a half; mix, and make a draught, to be taken every other morning.

7.

The following receipt has been attended with the happiest effects:

A large spoonful of the styptic tincture of the London Dispensatory taken every morning fasting, in half a pint of asses' milk.

Curious Experimental Hint for increasing the culture of Potatoes by Planting.

To procure plants for the purpose of instantly augmenting the growth of this useful article of human subsistence,

on examining the ground where potatoes have grown the preceding year, there will constantly be found, after a mild winter, numerous shoots produced by potatoes left in the ground, however carefully it might seem to have been cleared. Dig up those shoots, plant them as above directed, and depend on being enabled to gather a very plentiful harvest.

Rich Sweetmeat Gingerbread Nuts.

PUT a pound of good treacle in a bason, and pour over it a quarter of a pound of clarified butter, or fresh butter melted so as not to oil. Stir the whole well, while mixing; and then add an ounce each of candied orange peel, and candied angelica, a quarter of an ounce of preserved lemon peel, all cut into very minute pieces, but not bruised or pounded; with half an ounce of pounded coriander seeds, and half an ounce of whole carraway seeds. Having mixed them thoroughly together, break in an egg, and work the whole up with as much flour as may be necessary to form a fine paste; which is to be made into nuts of any size, put on the bare tin plate, and set in rather a brisk oven.

Rich Pancakes.

PUT three spoonsful of the flour of rice, with a grated nutmeg, into a pint of milk and a pint of cream, and let them boil till the whole be as thick as pap; stirring in, while boiling, half a

pound of butter. Then pour it out into an earthen pan; and, when cold, put in three or four spoonsful more of rice flour, a little salt, some sugar, and nine well-beaten eggs. Mix all together, and fry them, with a very little butter, in a small pan. They are to be served up four or five in a dish, and are very delicate.

Orange and Lemon Chips.

PARE quite thin as many oranges or lemons as may be required, leaving very little white on the peel; and, as the rinds are pared off, throw them into spring water. Boil them in this water till they are tender; still pouring in fresh water, as the former boils away. Then make a thin syrup, with part of the water they were boiled in; and, when made, add the rinds, letting them just boil therein. They are then to be taken off, and suffered to remain in this syrup three or four days: after which, they must be again boiled in it, till the syrup begins to draw in threads between the fingers; when they must immediately be taken off the fire, and drained in a colander. A few only must be taken out at a time; because, if they cool too fast, it will be difficult to get the syrup from them: this, however, is best done, by passing every piece of peel through the fingers, and laying them all singly on a wire sieve, with the rind uppermost. The sieve may be set in a stove, or before the fire, if the weather

be not warm; but, in summer, the sun is sufficiently hot to dry them. About three pounds of sugar will make syrup enough for the peels of twenty-five large Seville oranges.

Excellent English Frontiniac.

TAKE six pounds of raisins of the sun; and, cutting them small, pour over them six gallons of water in which twelve pounds of white sugar has been dissolved, and let it boil for an hour before it is suffered to cool. Then, having ready half a peck of elder-flowers, gathered at the time of falling, when they will readily shake off the branches, put them in the liquor as soon as it grows almost cold; and, next day, add six spoonsful of syrup of lemons, and four of ale yeast. After it has fermented two days, put it into a fit cask; and, when it has stood two months, bottle it off. This, when properly made, and of a good age, is a very pleasant and agreeable wine; highly resembling, in flavour, the genuine frontiniac. As a salutary cordial wine, this artificial frontiniac can hardly be doubted; and, from the known virtues of elder flowers, it may even surpass its original.

New-College Puddings.

GRATE the crumb of a stale two-penny loaf, and put to it about the same weight of finely shred beef suet, a grated nutmeg, a little salt, and two ounces of nicely-picked currants: then beat a few

eggs in a little mountain wine and sugar; mix all together; knead it into a stiff paste; and, after letting it stand a quarter of an hour, make it up in the form and size of turkey's eggs, but somewhat flatter. Over a clear fire, in a chaffing-dish or stove, put a pound of fresh butter in a dish; rub it about the dish till melted, then put in the puddings, and cover them up. They must, however, be frequently turned, till all appear brown alike; and, when quite enough, are to be served up hot, for a side dish, with grated sugar over them. These puddings, which first obtained their name, as well as their celebrity, at the university of Oxford, are very generally admired.

Dutch Beef.

TAKE the lean part of a round of beef; rub it well, all over, with brown sugar; let it so remain five or six hours, turning it as many times in the pan or tray where it is placed. Then, salting it well with common salt and saltpetre, and mixing a few pounded juniper berries, let it remain a fortnight, only turning it once every day. After this, roll it up very tightly in a coarse cloth, set it in a cheese or other press for a day and a night, and hang it to dry in the smoke of a chimney where a wood fire is kept. It should be boiled in a cloth; and, when cold, is to be cut out in shivers or slices for use.

Carrot Pudding.

GRATE well-scraped raw carrots, with a circular grater; and, to half a pound of carrot, take a pound of grated bread, a nutmeg, a little cinnamon, half a pound of sugar, a very small quantity of salt, half a pint of mountain, eight eggs, a pound of melted or clarified butter, and as much cream as will mix the whole well together. Having sufficiently stirred and beaten it up, put it in a baking dish with puff paste at the bottom, and serve it up hot.

Art of making the best Red Sealing Wax.

To every ounce of shell lac, take half an ounce each of resin and vermilion, all reduced to a fine powder. Melt them over a moderate fire; and, when thoroughly incorporated, and, sufficiently cool, form the composition into what are called sticks, of any length or thickness, and either flat or round, as may be thought best. On account of the dearth of shell lac, seed lac is usually substituted, even in what is denominated the best Dutch sealing wax. Boiled Venice turpentine may be used, with good effect, instead of resin. Thus may be made a fine red sealing wax. A more ordinary sort, but sufficiently good for most occasions, may be made by mixing equal parts of resin and shell lac with two parts of red lead and one of vermilion, instead of all vermilion, according to the proportion above di-

rected for the best wax, and to be made up in a similar way. In a still commoner sort, the vermilion is often entirely omitted; and even a very large proportion of whitening, strange as it may seem, is also actually introduced.

Black Sealing Wax, &c.

THIS sealing wax is made by stirring into any quantity of melted gum lac, or shell lac, half its weight, or less, of finely levigated ivory black; adding—to improve the beauty of the wax, as well as to prevent its becoming too brittle—half their united weight of Venice turpentine. When the whole is properly melted, and incorporated by sufficient stirring over a slow fire, it is poured on a stone or iron plate which had been previously well oiled, and, while soft, rolled into sticks. The sticks, both of red and black wax, are lastly exposed to a proper degree of heat for acquiring an agreeably glossy surface. In a similar way, substituting verditer, Prussian blue, and other proper powders, for ivory black, may easily be made sealing wax of any desired colour.

Soft Sealing Wax, for Impressing Seals of Office, &c.

THIS sealing wax, which is seldom used for any other purpose than that of receiving the impressions of seals of office to charters, patents, proceedings in chancery, &c. is prepared, when to be used white, or rather uncoloured,

by mixing half a pound of bees-wax, an ounce and a half of turpentine, and half an ounce of sweet oil; and carefully boiling them together, till the compound becomes of a fit consistency for moulding into rolls, cakes, or balls, for use. If colour be wanted, it is readily obtained by stirring into the melted mass about half an ounce of a proper pigment, as in making the red or other coloured hard sealing wax.

Curious method of separating Gold or Silver from Lace, without burning it.

CUT in pieces the gold or silver lace intended to be divested of any thing but the pure metal; tie it up tightly in linen, and boil it in soap ley, till the size appear considerably diminished: then take the cloth out of the liquid; and, after repeatedly rinsing it in cold water, beat it well with a mallet, to extract all the alkaline particles. On opening the linen, to the great astonishment of those who have never before witnessed the process, the metallic part will be found pure and undiminished, in all its natural brightness, without a single thread.

Permanent Red Ink for marking Linen

THIS useful preparation, which was contrived by the late learned and ingenious Dr. Smellie of Edinburgh, who was originally a printer in that city, may be used either with types, a hair

pencil, or even with a pen—Take half an ounce of vermilion, and a drachm of salt of steel; let them be finely levigated with linseed oil, to the thickness or limpidity required for the occasion. This has not only a very good appearance; but will, it is said, be found perfectly to resist the effects of acids, as well as of all alkaline leys. It may be made of other colours, by substituting the proper articles instead of vermilion.

Portable Balls for taking out Spots from Clothes.

SPOTS of grease, &c. are in general easily removed from woollen cloth of all descriptions by means of portable balls prepared in the following manner—Take fuller's earth, dried so as to crumble into powder, and moisten it well with lemon juice; then add a small quantity of pure pulverised pearl-ashes, and work up the whole into a thick paste. Roll this paste into small balls, let them completely dry in the heat of the sun, and they are then fit for immediate use. The manner of using them is, by moistening with water the spots on the cloth, rubbing the ball over them, and leaving it to dry in the sun; when, on washing the spots with common water, and often with brushing alone, the spots instantly disappear.

Art of preparing a newly-discovered Permanent Green Pigment, both for Oil and Water Colours.

A GREEN colour, at once beautiful

and durable, discovered by the ingenious M. Kinnman, member of the Swedish Academy. The process by which it is produced is thus described—Dissolve, in aqua fortis, a small quantity of zinc; and, in aqua regia, some strongly calcined cobalt: each solution to be made in a different vessel, and to remain till the respective liquids be completely saturated. When they are both ready, mix one part of the former with two parts of the latter; and, having prepared a hot and clarified solution of potash, pour in a quantity exactly equal to the whole of both the other solutions, for the purpose of precipitating the mixture. After it has subsided, the fluid part should be decanted, and the sediment evaporated to dryness over the fire, till it assumes a green colour. It is necessary, however, that it should be repeatedly washed with filtered water, before it can be used; but, this being effected, it becomes fit for both oil and water colours, as it is sufficiently fixed to withstand all the effects of the air and the sun; which the inventor fully ascertained, by an experience of more than ten years. By means of this preparation, also, the ingenious inventor adds, that painters may readily combine their yellow and ultramarine, so as to form a most beautiful and permanent green.

Stewed Oysters in French Rolls.

TAKE any quantity of oysters, and wash them in their own liquor. Then,

straining it, put it in again with them, and add a little salt, ground pepper, beaten mace, and grated nutmeg. Let them stew a little together, and thicken them up with a great deal of butter. In the mean time, cut the tops off a few French rolls, and take out sufficient crumb to admit some of the oysters, which must be filled in boiling hot, and set over a stove, or chaffing-dish of coals, till they are quite hot through; filling them up with more liquor, or some hot gravy, as the former soaks in. When they are sufficiently moistened, serve them up in the manner of puddings.

Delicate Sponge Biscuits.

BREAK the white of six eggs in one pan, and the yolks of them in another. Beat up the yolks with six ounces of powdered loaf sugar, and a very little orange-flower water, with a wooden spoon, till the mass blows up in wind bladders. Whisk the whites excessively; and, with a large spoon, lightly put them to the yolks and sugar, stirring the latter as little as possible, consistently with the necessity of properly uniting them together. Then mix well with the whole five ounces of fine flour; and put the batter thus made into tin moulds thoroughly buttered, or they will stick too fast to be removed when baked. Before setting them in the oven, sift over the tops a little powdered sugar, to give them a delicate ice. They must be baked in a moderately heated oven;

and, when done, taken from the tins while hot, or they will be less readily gotten out.

Best and easiest Method of making Genuine Syrup of Clove Gilliflowers, Violets, and other odoriferous Flowers.

THOUGH these syrups are by no means without their respective uses in medicine, as the beauty of colour is an object in preparing most of them, their juices are not to be forcibly expressed. The manner of preparing the syrup of clove gilliflowers, with some slight and obvious deviations, will serve as a good general guide for making syrups of most other flowers—Take a pound of fresh-gathered clove gilliflowers, or July flowers, as they are often but less familiarly called; and, having taken off their white heels, pour over them six pints of water, cover them closely up, and let them stand all night to macerate. Next morning strain off the tinctured liquor without pressing, and dissolve in it three pounds of fine powdered and sifted loaf sugar, by placing it in a very gentle heat, over a stove or slow fire, so as to form a syrup; but not suffering it to boil, or even to grow very hot, which would infallibly destroy the whole intention. It must, in fact, be well stirred the little time it remains on the fire, as the sifted sugar is gradually put in: and, when all becomes completely melted, the syrup is made; which should be im-

mediately covered up, and bottled as soon as it grows quite cold. This fine and very grateful-syrup is of most general use, and can never be misapplied. It is prescribed in almost every cordial julep; and, on that account, not always to be obtained genuine. A counterfeit sort is very readily made, by infusing an ounce of cloves, for about a week, in a pint and a half of white wine; then straining the liquor, adding twenty ounces of sugar, and boiling it to the consistency of a syrup, with a little cochineal to give it a colour exactly similar to the genuine clove gilliflower syrup; which it also somewhat resembles in flavour, though far less agreeable. The spurious sort is easily detected, by adding some alkaline salt, or ley, to a little of the syrup; which, if genuine, changes to a green colour; but it makes no such alteration in the counterfeit, and only varies the shade of the red. The syrup of violets, which may be made exactly in the same manner as that of gilliflowers, though generally left double the time to soak in water, is also often counterfeited; as well on account of the great demand for it, in consequence of being much prescribed for infants, to whom it proves gently laxative, as because it is apt to lose its elegant blue colour by long keeping. They therefore easily contrive to give common syrup a most permanent imitative colour; which practice, however, is soon detected, by adding any acid or alka-

line liquid to a little of the suspected syrup. If it be really genuine violet syrup, the acid will immediately change it to red, and the alkali to green; but, if counterfeit, these changes will not take place. "From this mutability of the colour of the violet," says the Edinburgh dispensatory, "it forms an excellent test of the presence of acids and alkalies; and it is also obvious, that a prescriber would be deceived, if he should expect to give any blue tinge to acidulated or alkalized juleps or mixtures by the addition of the blue syrup."

Dr. Anderson's admirable Improvement on the common Mode of salting Butter.

THIS ingenious gentleman, in his celebrated *Recreations*, first published the following directions for an improved mode of preserving salt butter; which he had experienced as not only more effectually to preserve it from any taint of rancidity than the general old method of using common salt only, but also to make it look better, and taste sweeter, richer, and more marrowy, than if it had been cured with common salt alone. Take of the best common salt, two parts; of saltpetre, one part; and of sugar, one part, beating them up together, so that they may be completely blended. To every pound of the butter, add an ounce of this composition, mix it well in the mass, and close it up for

use. Butter thus prepared will keep good for three years, and cannot be distinguished from what has been recently salted. It may be necessary to remark, indeed, that butter cured in the above excellent manner does not taste well till it has stood at least two or three weeks. Dr. Anderson is of opinion that such butter would keep during the longest voyages, if it could be so stowed as not to melt by heat of climate, and thus occasion the salts to separate. In this respect, however, even the doctor's invention must certainly yield to the preferable German plan of clarifying butter.

Sir Francis Eden's Cheap Soup or Broth for the Poor.

TAKE a pound of good beef or mutton, six quarts of water, and three ounces of Scotch barley: after that they have boiled some time, put in a mixture made of one ounce of oatmeal, and a little cold water: stirring the whole well together, and adding a handful or more of onions, chives, parsley, thyme, &c. A pint or a pint and a half of this broth, with eight ounces of barley bread, is considered by labouring persons, according to Sir Francis Eden, in the county of Northumberland, as making a very good supper. The worthy baronet observes, that "the day the broth is made, the dinner usually is broth with part of the meat, bread, and a few potatoes, chopped and boiled; and

the supper is broth and bread. The next day, the dinner is cold meat from the broth, warm potatoes, broth, and bread; and the supper, bread and broth warmed up, but not boiled again. This broth will continue good three days, if kept cool, and may be heated when wanted. Veal, pork, bacon, lean beef, or mutton, will not make such good broth with this proportion of water; it will, however, still be very palatable, and not a drop of the liquor is lost or wasted, whatever meat be boiled in it. To roast meat is considered, by the country people in the north, as the most prodigal method of cooking it; because that culinary process does not afford them the opportunity of converting a considerable quantity of water into a nutritious and wholesome soup.

Dr. Stonehouse's Easy Instructions for making Treacle Beer.

THE following easy method of making a very salutary beverage to be used at meals, far superior to what is commonly sold as table beer, was nearly half a century ago published by the celebrated Dr. Stonehouse of Northampton, so respectfully noticed in Hervey's Meditations.—“To eight quarts of boiling water, put one pound of treacle, a quarter of an ounce of ginger, and two bay leaves. Let the whole boil for a quarter of an hour, then cool and work it with yeast, the same as other beer.” A little yeast spread on a piece of toast-

ed bread, and put into the liquid before it is quite cold, will soon excite a fermentation; and, when it has ceased working, it may be bottled or barreled, according to the quantity made, for immediate use. If wanted to keep, a very small bit of gentian root, with or without a little lemon or orange peel, may be boiled in the liquid; which will not only render it better for that purpose, but give it a taste more resembling beer brewed with malt and hops.

Best Method of making common or simple Syrup, for General Use.

DISSOLVE a pound and three quarters of powdered double-refined sugar in a pint of water, by means of what is called the water bath, or *balneum mariæ*; that is, by setting the vessel which contains it in a saucepan, kettle, or copper of water, over the fire, till the sugar be thoroughly dissolved, and the syrup properly formed. This, besides other advantages, prevents the possibility of danger from the sugar's boiling over; which is much to be dreaded in the common mode of boiling syrup in large quantities. After it has stood a few hours, take away the scum, and pour the syrup into a stone jar or bottle for use.

Clarified Sugar, or Refined Common Syrup.

This, also, for many articles of confectionary, forms a necessary sort of

sweet stock, to be at all times in readiness. It is made by beating to a froth the white of an egg in a few ounces of water, and mixing it with the same proportions of water and sugar as for common syrup. In this case, however, the whole should be put in a vessel over the fire, and well stirred till the sugar be all melted; but not a moment longer, otherwise it will never be clear: the instant it is beginning to boil, and the scum rises, it must be carefully taken from the fire, to prevent accidents, but must not be afterwards touched for half an hour; by that time, all the scum will be found settled at the top, and must be cleanly taken off with a skimmer. This done, it is again to be put over the fire; and boiled for at least a quarter of an hour, being carefully skimmed all the time. After which, it must be strained through a flannel bag till quite clear, and kept in bottles.

Preserved Peaches, Apricots, Nectarines, Plums, Morella Cherries, &c. in Brandy.

HAVING procured the peaches, apricots, nectarines, or plums, intended to be preserved in brandy, which should be quite free from spots, and not too ripe, cover them over with paper, and put them in a vessel over a slow fire; when they have simmered till they are become soft, take them out, put them in cloths four or five times double, and cover them closely up. In the mean

time, being prepared with a proper quantity of French brandy, which should be uncoloured, if it can be so obtained, and having five ounces of powdered loaf sugar dissolved in every pint, put the fruit into glasses, fill them up with the brandy and sugar, and close them up with bladder and leather coverings. The smaller fruits, such as Morella cherries, &c. are not to be boiled, but put in either fresh from the tree, or as preserved wet with sugar. As the fruits imbibe a considerable quantity of liquor, fresh brandy and sugar must be frequently added to keep the glasses filled up.

Wet Sugar-Preserved Fruits in Brandy.

TAKE preserved Mogul plums, green gages, grapes, or any other fruits which have been preserved wet in sugar; and, after draining the syrup from them, put them in the glasses, and fill them up with brandy in which sugar, after the rate of three ounces for every pint, has been previously dissolved: then keep them closely covered up, in the same manner as the other brandy fruits.

King William's Ale Posset.

POSSETS, though long highly esteemed, are at present little used, that which is preserved is said to have been a great favorite of the beloved sovereign whose name it bears, and is thus made—Take a quart of cream, and mix it with

a pint of ale; then well beat up together the yolks of ten eggs and the whites of four, and put them to the cream and ale. Grate some nutmeg in it, sweeten it to palate; then set it over the fire, and keep stirring it all the while. When it is thick, and before it boils, take it off, pour it into a china bason, and serve it up quite hot.

The Pope's Posset.

THIS is certainly a most delicious composition; and even King William might here perhaps have admitted the Pope's supremacy. This posset is made in the follow manner—Blanch, and beat quite smooth, three quarters of a pound of almonds, putting in a little water as they are beating, to prevent them from oiling. Then take a pint of sack or sherry, and sweeten it well with double-refined sugar. Make it boiling hot; and, at the same time, put half a pint of water to the almonds, and let them also boil. Take both off the fire at the same time, mix them thoroughly together with a spoon, and serve up the Pope's posset in a china bason or dish.

Fine Red Ratafias made at Paris.

MASH together, in a deep pan, three pounds of red cherries, two pounds of very red gooseberries, and one pound of red raspberries; then put the whole into a stone bottle, adding two drachms of cloves, half an ounce of cinnamon, two ounces of coriander seeds, two pinches

of Florence fennel seeds, two grains of long pepper, a dozen apricot kernels, the same number of cherry kernels, all well pounded in a mortar, and a pint of common syrup. After having well closed up the bottle, expose it for at least a fortnight to the heat of the sun; then strain the whole through linen, squeezing it so as to press out all the juice, and put one pint of the best brandy into every two pints of that liquor. After which, again put the bottle which contains it in the sun, where it is to remain fourteen days longer; when, having thrown in a few pounded almonds, strain the liquor through a flannel bag, so as to be quite clear. On duly observing these particulars, in all respects, a most perfect red ratafia will be produced.

Paris Method of making a delicate White Ratafia.

INTO a pint of common syrup, put a quart of the juice of the finest muscadine grapes. Give them three or four boils; adding, with a reasonable quantity of uncoloured brandy, two drachms of cinnamon, one of cloves, a pinch of coriander seeds, two pinches of Florence fennel seeds, two grains of long pepper, and a dozen apricot kernels, all well pounded in a mortar. Pour the whole into a large stone bottle well stopped; and let it be exposed to the sun, and finally strained till clear, in the same manner as the red ratafia,

These French ratafias, though made simply by infusion, will be found far more delicious than any ratafias which have ever yet been manufactured in England.

English Common and Red Ratafias.

AN agreeable common ratafia is sometimes made in England, by infusing half an ounce of nutmeg, half a pound of bitter almonds, and the same quantity of Lisbon sugar, with half a grain of ambergrease, in two quarts of clear proof spirit; previously bruising the nutmeg and almonds, and well pounding the ambergrease with the sugar in a marble mortar. When the whole has digested, for some time, in a warm situation, it is filtered through a bag, and bottled for use. Red ratafias are also frequently made in England, chiefly either with black cherries, bitter almonds, spices, and proof spirits, only; or with a mixture of cherries, gooseberries, mulberries, and raspberries, besides the other articles. This latter is usually distinguished by the name of dry or sharp ratafia; but neither, though they are all pleasant cordials, is comparable with those made according to the French method.

To make improved and excellent wholesome Purl.

TAKE Roman wormwood two dozen, gentian-root six pounds; calamus aromaticus (or the sweet flag root) two

pounds; a pound or two of galien-gale-root; horse-radish one bunch; orange-peel dried, and juniper-berries, each two pounds; seeds or kernels of Seville-oranges cleaned and dried, two pounds.

These being cut and bruised, put them into a clean butt, and start mild brown or pale beer upon them, so as to fill up the vessel about the beginning of November, and let it stand till the next season; and make it thus annually.

To brew Strong Beer.

To a barrel of beer take two bushels of wheat just cracked in the mill, and some of the flour sifted out of it; when the water is scalding hot, put it into the mash-vat, there let it stand till transparent; then put wheat upon that, and do not stir it; let it stand two hours and a half; then let it run into a tub that has two pounds of hops in it, and a handful of rosemary flowers; and when it is all run, put it into the copper, and boil it two hours; then strain it off, setting it to cool very thin, and then working very cool; clear it very well before it is put to work; put a little yeast to it; when the yeast begins to fall, put it into the vessel, put in a pint of whole wheat and six eggs; then stop it: let it stand a year, and then bottle it.

A good table-beer may be made, by mashing again, after the preceding is drawn off; then let it stand two hours, and let that run, and mash again, and

stir it as before; be sure to cover the mashing-vat well; mix the first and second running together.

To make China Ale.

To six gallons of ale, take a quarter of a pound or more of china-root, thinly sliced, and a quarter of a pound of coriander-seeds, bruised; hang these in a tiffany or coarse linen bag, in the vessel, till it has done working; and let it stand fourteen days before it is bottled, though the common sort vended about town is nothing more at best than ten-shilling beer, put up in small bottles, with a little spice, lemon-peel, and sugar.

To make Ale, or any other liquor, that is too new, or sweet, drink stale.

To do this to the advantage of health, put to every quart of ale, or other liquor, ten or twelve drops of the true spirit of salt, and let them be well mixed together, which they will soon do, by the subtile spirits penetrating into all parts, and have their proper effect.

To recover sour Ale.

SCRAPE fine chalk a pound, or, as the quantity of liquor requires, more; put it into a thin bag in the ale.

To recover liquor that is turned bad.

IF any liquor be pricked or fading, put to it a little syrup of clay, and let it ferment with a little barm, which will

recover it; and when it is well settled, bottle it up, put in a clove or two, with a lump of loaf sugar.

Directions for Bottling.

HAVE firm corks, boiled in wort or grounds of beer, fill within an inch of the cork's reach, and beat it with a mallet; then, with a small brass wire, bind the neck of the bottle, bring up the ends, and twist them over with a pair of pincers.

To make a quarter of a hogshead of Ale, and a hogshead of beer, of coaked malt.

TAKE five strike of malt not ground too small; put in some boiling water, to cover the bottom of the mashing-vat, before the malt is put in; mash it with more boiling water, putting in the malt at several times, that it may be sure to be all wet alike; cover it with a peck of wheat bran; after letting it stand thus mashed four hours, draw off three gallons of wort, and pour it upon that which has been mashed; so let it stand half an hour more, till it runs clear; then draw off all that will run, and take two quarts of it to begin to work up with the barm, which must be about a pint and a half; put in the two quarts of wort at three times to the barm; it need not be stirred till the boiled wort is about being put in.

There will not be enough to fill the vessel at first; wherefore more boiling

water must be poured on it, immediately after the other has done running, till there is enough to fill a quarter of a hogshead; and then pour on water for a hogshead of beer.

As soon as the ale wort has run off, put a third part into the boiler: when it boils up, take off the scum, which may be put upon the grains for the small beer: when it is scummed, put in a pound and a half of hops, having first sifted out the seeds, then put in all the wort, and let it boil two hours and a half; afterwards strain into two coolers, and let it stand to cool and settle, then put it to cool a little at a time, to the barm, and two quarts of wort, and beat it well together; every time the wort is put in, be sure to keep the settling out.

Suppose the brewing is early on Tuesday morning, tun it at nine or ten on Saturday morning.

Fill not the vessel quite full, but keep about three gallons to put in, when it has worked twenty-four hours, which will make it work again.

As soon as it has done working, stop it up; put the drink together as cool as possible; thus it will work well.

To make Treacle Beer.

BOIL two quarts of water, put into it one pound of treacle or molasses, stir them together till they are well mixed; then put six or eight quarts of cold water to it, and about a tea-cup full of yeast or barm; put it up in a clean cask

or stein, and cover it over with a coarse cloth, two or three times double; it will be fit to drink in two or three days.

The second and third time of making, the bottom of the first beer will do instead of yeast.

If a large quantity is made, or intended for keeping, put in a handful of hops and another of malt, for it to feed on, and, when done working, stop it up close.

The above is the best and cheapest way of making treacle beer, though some people add raisins, bran, wormwood, spices, and such fruit, &c. as are in season, but that is just as may be fancied.

Indeed many pleasant, cheap, and wholesome drinks may be made from fruits, &c. if they are bruised and boiled in water, before the treacle is added.

Excellent Bath Buns.

Take two pounds of fine flour, a pint of ale yeast, with a glass of mountain wine and a little orange-flower water, and three beaten eggs; knead the whole together with some warm cream, a little nutmeg, and a very little salt. Lay it before the fire till it rises very light; and then knead in a pound of fresh butter and a pound of large round caraway or Scotch comfits. Make them up in the usual form of buns, or any other shape or size, and bake them on floured papers, in a quick oven. These buns are truly excellent; and, by leaving out

the comfits, and substituting milk for the cream, and mountain wine, &c. a very good, cheap, and common bun may be easily made.

Good Whigs, to eat with Ale, &c.

IN London the various sorts of common buns make whigs little regarded; where, indeed, the name of them is now far from generally known: they are, however, still freely used in many parts of the country, being much the same as the commonest buns of the metropolis, only formed into very considerably larger cakes, and not of quite so light a fabric. A very good sort of these whigs is to be made by the following process—Rub a quarter of a pound of butter into two pounds of flour, till none of it be visible; and, with about half a pint of warm cream, and half the quantity of ale yeast, mix it up into a light paste, and put it before the fire to rise. Then get ready a grated nutmeg, with some beaten mace and cloves, a quarter of an ounce of carraway seeds, and a quarter of a pound of sugar; and, having well worked all in, roll the dough out tolerably thin, and make the whigs up into what size and form may be thought proper. They are often made into a large round cake crossed, so as easily to be divided into quarters; this, however, is quite discretional. When made up, put them on tin plates, set them before the fire, or hold them in front of the oven, till they again rise, and bake them in a quick oven.

Excellent Medicine for Shortness of Breath.

Mix three quarters of an ounce of finely powdered senna, half an ounce of flour of brimstone, and a quarter of an ounce of pounded ginger, in four ounces of clarified honey. Take the bigness of a nutmeg every night and morning for five days successively; afterwards once a week, for some time; and, finally, once a fortnight.

Genuine Receipt for making the celebrated Arquebusade Water.

THE numerous articles used in making this excellent vulnerary water, may possibly prevent its being often properly prepared. These, however, are the respective ingredients, &c. for that purpose—Take four handfuls each of the greater comfrey, mugwort, and the lesser sage; and two handfuls each of agrimony, angelica, betony, buglos, the greater daisy, the lesser daisy, fennel, figwort, St. John's wort, mouse ear, long plantain, round plantain, sanicle, green tobacco, vervain, and wormwood. Having picked clean and chopped all these herbs, they are to be well beaten in a stone mortar, put into an earthen pot, and have two quarts of white wine poured over them. After steeping them twenty-four hours, place them in an alembic; with about three pints of water at bottom to keep them from burning, and draw off two quarts. About a quart of a weaker sort may be afterwards obtained, to be kept separate for

common use, on any slight occasions. These distilled waters are to be set in the sun for forty days, but never to be exposed to the rain or even dew. When the arquebusade water is used for small external wounds, bruises, burns, &c. it will be sufficient to warm a small quantity of it in a tea-spoon over the flame of a candle, with a very little powdered sugar, and apply it to the part affected on lint or a fine linen rag. But, for large and deep wounds, after making a sufficient quantity lukewarm, with the addition of a little double-refined sugar, the wound must be first washed with it; and, if deep, syringed: after which, a large compress well steeped in the arquebusade water, must be placed on the wound; and, over that, a cabbage leaf, to keep it in a cool state. In severe wounds, it will be proper thus to dress them at least two or three times a day. This water is not only said to take away inflammation, but even to draw out extraneous bodies, which so often accompany gunshot wounds, from the wadding, clothing, &c. It is also excellent for persons who are bruised or wounded by a fall; and, in short, for all sorts of wounds or bruises, whether old or recent, and internal as well as external. For any inward hurt or bruise, half a small wine-glassful is to be taken at a time, covering the patient up warm after drinking it. Dr. Willich observes, that arquebusade water received this name from its great efficacy in healing

gun-shot wounds; though it is, at present, with more propriety, applied to bruises, tumours arising from blows, and particularly to suggillated or black parts containing coagulated blood. Various mixtures are used for this purpose; "but," adds the doctor, "according to our experience, the following deserves the preference, both on account of the easy manner of preparing it, and its superior virtues—Take distilled vinegar, and rectified spirit of wine, of each one pound and a half; double-refined loaf sugar, half a pound; and five ounces of common oil of vitriol. This composition may be applied to the injured parts in a cold or lukewarm state; and the compresses should be kept continually moist, for as soon as they become dry the pain is liable to return. By its astringent property, it contracts the skin; and the sugar, which settles on it not unlike a coating of glue, ought to be carefully washed off, every other or third day, with Goulard water. No other remedy is equal to this, if it be properly and timely applied; but we think it necessary to add, that care must be taken not to sprinkle or shed any of the mixture on clothes or linen, which would be burnt and destroyed by its causticity." Surely, when Dr. Willich recommends this as a substitute for the arquebusade water, under that name too, he must quite have forgotten that the original arquebusade water is an internal as well as external medi-

cine, and frequently to be found so recommended in medicinal books, or he would have felt it necessary to have given a still more important caution than even the very necessary one of saving the clothes from destruction; since a very small portion of this powerful preparation, if unfortunately swallowed by a person of the strongest constitution, would most probably occasion immediate death! It is hoped, therefore, that however excellent Dr. Willich's preparation may be for outward bruises, it has never been, nor ever will be, vended as arquebusade water. To prevent any such shocking calamity, it may be advisable never to take inwardly any substitute for arquebusade water; but either to undergo the trouble of making it according to the genuine receipt, or confine the use of what is so called to external application only.

Method of expeditiously Fattening Chickens.

AMONG the many silly prejudices which exist in England against the more general use of rice, is that of remarking its total unfitness for feeding fowls. This may be true enough, if it be given them in so hard a state as to pass without dissolution; but, perhaps, there is scarcely any thing which will sooner fatten the most delicate chickens than this very article, when it is properly prepared—Take, for that purpose, a quantity of

rice, and grind or pound it into a fine flour; mix sufficient for present use with milk and a little coarse sugar; stir the whole well over the fire, till it makes a thick paste; and feed the chickens, in the day-time only, by putting as much of it as they can eat, but no more, into the troughs, belonging to their coops. It must be eaten while warm; and, if they have also beer to drink, they will soon grow very fat. A mixture of oatmeal and treacle, combined till it crumbles, is said to form a food for chickens, of which they are so fond, and with which they thrive so rapidly, that at the end of two months they become as large as the generality of full-grown fowls fed in the common way.

Lord Orford's curious Method of Feeding Carp in Ponds.

MAKE a gallon of barley meal, three pounds of chalk, and a sufficient quantity of fine clay, into a very stiff paste; put it into a net, and place it so as to hang about a foot from the bottom of the water. When the carp have sucked away all but the clay, supply them with more made up in the same manner; and, in three weeks or a month, they will be found exceedingly fat.

Candied Angelica.

TAKE young stalks of angelica, about the month of April; and, cutting them in proper lengths, boil them till they are quite tender in a closely covered

saucepan. Then take them out, and peel off all the strings; after which, put the pieces of angelica again into the water, and let them simmer and scald till they become very green. Take them up; dry them well in a cloth; and, putting them into a pan, add to them their exact weight of double refined beaten and sifted sugar, regularly strewed over the whole of them. Let them thus remain two days, and then boil them in the sugar till they look very clear. Put them in a colander, to drain off the syrup; and, taking a little double-refined sugar, boil it to sugar again, throw in the pieces of angelica, take them out very soon, lay them on a plate or dish, let them be thoroughly dried near the fire, or in an oven after every thing else is drawn, and keep them in boxes for use.

Excellent Diet Bread.

SIFT a pound of the finest flour, and dry it well by the fire. Beat up eight eggs, for a short time; and then, adding a pound of beaten and soft loaf sugar, by degrees, continue beating them together for an hour and a half. Then, having before taken the flour from the fire, strew it in cold; with half an ounce of carraway and coriander seeds, mixed together and slightly bruised. The beating, in the mean time, must not cease, or be at all discontinued, till the whole is put into the paper mould or hoop, and set in a quick but not too

hot oven. One hour will be quite sufficient to bake it.

Fine Paste Royal, for Sweet Florentines, and Made - Dishes, Rich Tarts, &c.

To a quarter of a peck of the finest sifted flour take a pound and a half of the best fresh butter, with four yolks of eggs, two whites, and a quarter of a pound of finely-powdered loaf sugar. Break the butter, by small bits, into the flour; sift over it the sugar; and, making a hole in the centre, break into it the eggs, and wet the paste with cream, sack, and rose or orange-flower water.

Paste for Pasties, Seasoned Florentines, and Made-Dishes, &c.

To a quartern of flour take a pound and a half of butter; break it in small bits among the flour, and make a paste, not over stiff, with a sufficient quantity of cold water. If wanted to be of a superior quality, two yolks of eggs, with the whites whipped up to snow, may be introduced before the water:

Puff Paste, for Tarts, Cheese-Cakes, &c.

To a quartern of flour take two pounds of the finest fresh butter, with four yolks and two whites of eggs. Break into the flour, by small pieces, a fourth part of the butter, then break the eggs into a bason, beat them up, put

some water to them, and pour a sufficient quantity into the flour to make a tolerably stiff paste. Roll the whole into a leaf of paste, about a quarter of an inch thick; stick it all over with bits of butter, and double it up into five or six leaves. Then roll it out again to about the thickness of half an inch, lay bits of butter over it as before, and then double it up again in the same manner. Thus continue to do till all the butter is laid on the paste, and properly rolled in; for it must neither be moulded nor kneaded. Every time the paste is rolled out, and the butter laid on, flour must be lightly strewed over the butter, before doubling up the leaf of paste, as well as on the board, and over the top; for it must neither stick to the board nor the rolling pin.

Delicate Sugar Paste for Tarts, or Rich Cheese-Cakes, made of Sweetmeats, Rich Fruits, &c.

To a quartern of flour take a pound of fresh butter, and half a pound of fine powdered loaf sugar. The butter must be rubbed into the flour by such minute bits as to seem like grated bread; then the sugar must be sifted through a fine sieve, and well rubbed into the flour, which is to be made into a stiff paste with water that has been boiled. A little rose or orange-flower water may also be added.

Standing Paste, or Raised Crust, for Pies baked without Dishes or Pattypans.

To a quartern of flour take half a pound of butter; melt the butter in boiling water, and then make up the paste, but not too stiff, while the butter is hot.

Paste for Custards and Standing Ornaments for Pastry.

POUR boiling water into any quantity of flour sufficient to form a paste rather stiff. This simple paste when well worked up will keep any shape into which it may be moulded.

Delicate Ice for Tarts, &c.

TAKE a little yolk of egg and melted butter; and, having beat them very well together, dip in a quill feather, wash over the tarts with it, and sift sugar on them just as they are going into the oven.

The famous Portugal Decoction, or Diet Drink in Fevers.

BOIL rather more than a pint and a half of spring water; and put into it half a gill of lemon-juice, two ounces of fine powdered loaf sugar, and a scruple of cochineal. Let the mixture continue boiling a little, just for the scum to be taken off; put it by to cool and settle; and, pouring off the clear, add to

it a gill of damask-rose water. "This decoction," says a most learned and eminent physician, "comes recommended by its pleasant colour and grateful taste, and is a most desirable drink in fevers; for it restrains the heat and fever of the stomach and blood, quenches thirst, and acts as a gentle diuretic. "Let it be drank at pleasure," adds the learned doctor, "without any limitation."

Saponaceous Draught for the Yellow Jaundice, &c.

TAKE from two scruples to four, according to the age and state of the patient and disease, of the best Venice soap, and boil it in six ounces of milk till reduced to four; then add three drachms of sugar, and strain it for a draught. This quantity is to be taken every morning and afternoon for four or five days, and is reckoned a most prevailing medicine against the jaundice. According to the celebrated Barbette, a similar saponaceous draught cured a young woman of the most dreadful epileptic fits, with which she had been afflicted almost a whole year, commonly holding her from seven in the morning till nine at night. After once purging her, he twice a day gave her half a drachm of Venice soap, boiled in six ounces of milk to three, for each dose; and, in about thirty days, entirely cured her.

Dr. Fuller's Chemical Snuff for the Head-Ache, Palsy, and Drowsy Distempers.

MEDICINAL snuffs, or errhines, are chiefly to be used in the morning; but, if needful, at any other time also. "They draw," Dr. Fuller observes, "out of the head and nose, abundance of water, mucus, and viscid phlegm, and are pertinently prescribed against such illnesses of the head as are caused by tough clammy matter, and have been of long continuance and contumacious; such as gravative head-ache, palsy, and drowsy distempers." He particularly recommends, for these purposes, a snuff made in the following manner—Take half a scruple of turbith mineral, half a drachm of powdered liquorice, a scruple of nutmeg, and two drops of oil of rosemary; make them all into a fine powder, and snuff up into the nose a very small quantity. This is so wonderfully powerful, that it brings off thin lymphas as if it raised a salivation through the nose, so plentifully and streamingly, that no person could have imagined who had never seen its effects. He advises, therefore, that it should not be often repeated, without snuffing up after it a little warm milk or oil, to prevent any soreness by fretting the membrane of the nostrils.

Epileptic Electuary, for the Cure of Falling Fits, Hysterics, and even St. Vitus's Dance.

TAKE six drams of powdered Peru-

vian bark, two drams of pulverized Virginian snake root, and a sufficient quantity of syrup of piony to make it up into a soft electuary. This is said, by a celebrated physician, to have been experimentally found a most prevalent and certain remedy. One drachm of this electuary, after due evacuations, being given to grown persons, and a less dose to those who are younger, every morning and evening for three or four months, and then repeated for three or four days before the change and full of the moon, absolutely eradicates epileptic and hysteric diseases; and also those odd epileptic saltations called St. Vitus's dance, in which the unfortunate patient is afflicted with singular gesticulations and leapings, which have given rise to the name of that terrible disease.

Incomparable Apricot Wine.

Take eight pounds of ripe apricots, slice them into two gallons of spring water, and add five pounds of powdered loaf sugar. Boil them together for some time, without taking off the scum; then skim it off, as it continues to rise, and put it in a clean sieve over a pan, to save the liquor which comes from it. When the boiling liquor is as clear as it can be made from the dross of the sugar, pour it with the drainings of the sieve hot on the kernels of the apricots; which must be put, with the stones, into the pan where it is intended the wine should be left to cool. Stir it well to-

gether, cover it closely up till it grows quite cool, and then work it with a toast and yeast. In two or three days, when it is found to be settled, fine it off into a cask, leaving it to ferment. After it has done working, pour in a bottle of old hock, mountain, or sherry, and stop it up for six months; then, if very fine, bottle it off, and keep it twelve months. This is, indeed, a most delicious wine; and, when well managed, little inferior to the best productions of the grape.

Expeditious and Effectual Remedy for St. Anthony's Fire.

TAKE equal parts of fine spirit or oil of turpentine and highly rectified spirits of wine; mix them well together, and anoint the face gently with a feather dipped in it immediately after shaking the bottle. Do this often, always first shaking the bottle, and taking care never to approach the eyes, and it will generally effect a cure in a day or two; for, though it seems at first to inflame, it actually softens and heals. This is transcribed from a valuable collection.

Delicate Little Carraway Puddings.

TAKE a pint of cream, with six yolks of eggs and three whites; beat them well together, and put in two ounces and a half of Naples biscuit, or grated crumb of a small loaf to about the same weight, a little nutmeg, a spoonful of mountain wine, and another of rose or orange-flower water. Beat the whole

together for a quarter of an hour, and season it with a very little salt, adding sugar to palate. Then butter several little custard pans; and into some put stoned raisins, in others carraway comfits, in others candied peels cut small, and in others currants: but, chiefly, carraway comfits. Fill up the pans with the batter, and set them in a brisk oven. When they are baked, turn them out hot, and set them bottom upwards. They will appear of a bright yellow colour; and may be served up with butter, sugar, and a little mountain wine, melted together, and poured over the puddings, or in a sauce-boat.

Best Naples Biscuits.

PUT a pound of the best Lisbon sugar into half a pint of water, with a small wine glass full of orange-flower water, and boil them till the sugar is entirely melted. Break eight eggs, whisk them well together, and pour the syrup boiling hot on the eggs; whisking all the while of pouring it in, and till the mixture becomes quite cold. Then lightly mix with a pound of fine sifted flour, and put three sheets of paper on the baking plate; make the edges of one sheet stand up nearly two inches high, pour into it the batter, sift some powdered loaf sugar over the top, and set it in the oven, where it must be closely attended, or it will soon burn at the top. When carefully baked, let it stand till cold in the paper; afterwards wet the

bottom of the paper, till it comes easily off. The biscuits may then be cut into whatever size is most agreeable. Indeed, if it should be preferred, the batter may be at first filled into small tins, and so baked separately, but this is very seldom done.

Rich Custards, either for Cups or Crust.

TAKE a quart of cream, and boil it with half a grated nutmeg and a little cinnamon. Keep it stirring all the while, and, when it has boiled a short time, pour it into a pan, and stir it till it grows cool, to prevent its scumming. Then beat the yolks of eight eggs with the whites of three, and stir them into the cooled cream; adding a very little salt, sugar to palate, and some rose or orange-flower water. Strain all through a hair sieve, and fill the cups or crusts in which they are to be baked. They must be set in a tolerably quick oven; and, when they boil up, are sufficiently done. If, at any time, small custards in cups or basons should be wanted when it is inconvenient to bake them, by preparing a kettle of boiling hot water, and setting them in it so as for them to stand at least one third part above the surface, while it is kept only gently boiling lest it should get into the cups, they will very soon be enough done; and, being browned after taking them up, by holding over them a salamander or red hot iron, will seldom be discovered not to have been baked in an oven.

Speedy Remedy for a Bruised Eye.

BOIL a handful of hyssop leaves in a little water, till they are quite tender; then put them up in linen, apply it hot to the eye, tie it on tightly at bed-time, and the eye will next day be well. This receipt is taken from a large and valuable collection supposed to have formerly belonged to the family of the Earl of Shaftesbury; and it is therein asserted, that "a man, who had his thigh terribly bruised by the kick of a horse, was cured in a few hours, only by a poultice of the leaves of hyssop, cut or minced very small, and beaten up with unsalted butter." Culpepper in his herbal asserts the same respecting the virtues of hyssop.

The Dutchess of Rutland's Stomach Plaister for a Cough.

TAKE bees-wax, Burgundy pitch, and resin, each an ounce; melt them together in a clean pipkin, and then stir in three quarters of an ounce of common turpentine, and half an ounce of oil of mace. Spread it on a piece of sheep's leather, grate some nutmeg over the whole plaister, and apply it quite warm to the region of the stomach.

Oil of Brown Paper, for Burns.

TAKE a piece of the thickest coarse brown paper, and dip it in the best salad oil; then set the paper on fire, and carefully preserve all the oil that drops

for use. This is said to be an admirable remedy for all sorts of burns. Oil of writing paper, collected in a similar manner, is often recommended for the tooth-ache.

Excellent and wholesome Beef Broth.

To a single steak of fine beef cut off the rump or buttock, and, weighing one pound, add three pints of water, a blade of mace, and a very little salt. Let it simmer till reduced to a quart, strain it off, set it to cool, take off the fat when cold, and warm it as wanted. The beef is not to be at all bruised.

Ox Cheek Pie.

BAKE an ox-cheek, with seasoning, &c. in the usual way, but it must not be too much done. It may stand all night in the oven, and will then be ready for next day. Make a fine puff paste, with the sides and top very thick; and line with it a deep dish, capable of containing a great quantity of gravy. Take off all the flesh, kernels, and fat of the head, with the palate, and cut them into pieces as if for a hash; lay them into the dish, and throw over the meat an ounce of truffles and morels, the yolks of six hard eggs, a gill of fresh or pickled mushrooms, and plenty of force-meat balls. Season to palate, with pepper and salt; and fill the pie with the gravy in which the cheek was baked. Indeed, if it were properly seasoned on putting it into the oven

very little more will be required. Close it up with a crust; set the pie in the oven, and, when the top is well baked, the whole will be sufficiently done. A few artichoke bottoms, or tops of asparagus, are sometimes put in the mushrooms, &c. and thought to improve the flavour; but it is very good, and sufficiently rich, without them, and they are not always at hand or in season.

Fine Carrot Pudding.

Grate half a pound of the sweetest and most delicate raw carrot, and double the quantity of white bread; mix eight beaten yolks and four whites of eggs, with half a pint of new milk; and melt half a pound of fresh butter, with half a pint of white wine, three spoonful of orange-flower water, a grated nutmeg, and sugar to palate. Stir the whole well together; and, if too thick, add more milk, till it be of a moderate consistency. Lay a puff paste all over the dish, and bake it an hour. Serve it up with sugar grated over. This fine pudding is easily made still more delicious by using Naples biscuit and cream instead of bread and new milk, and putting in a glass of ratafia with the orange-flower water. On account of its beautiful colour, this pudding is often sent to table, turned out of the crust bottom upward, having a little fine sugar grated over it. Some, too, boil the carrot, and scald the cream, but neither is necessary; and, by boiling, much of the sac-

charine quality of the carrot is always unavoidably lost.

Transparent Tarts.

TAKE a pound of fine well-dried and sifted flour; then beat an egg till it becomes quite thin, melt three-quarters of a pound of clarified fresh butter to mix with the egg as soon as it is sufficiently cool, pour the whole into the centre of the flour, and make up the paste. Roll it extremely thin; make up the tarts; and, when setting them in the oven, wet them over with a very little water, and grate a small quantity of fine sugar on them. If they are baked lightly they will, it is said, be very fine indeed.

Pink Pancakes.

PANCAKES of a beautiful pink colour are easily made by the following simple process—Boil, till tender, a large beet root, and then bruise it in a marble mortar; put to it the yolks of four eggs, two spoonful of flour, three of cream, half a grated nutmeg, sugar to palate, and a glass of brandy. Mix them well together, fry them carefully, and serve them up with a garnish of green sweetmeats. Fritters may be made of different colours in a similar way.

Liquid for removing Spots of Grease, Pitch, or Oil, from Woollen Cloth.

IN a pint of spring water dissolve an ounce of pure pearl ash; adding, to the solution, a lemon cut in small slices.

This being properly mixed, and kept in a warm state for two days, the whole must be strained, and the clear liquid kept in a bottle for use. A little of this liquid being poured on, the stained part is said instantaneously to remove all spots of grease, pitch, or oil; and, the moment they disappear, the cloth is to be washed in clear water.

Method of taking out Ink Spots from Woollen, Linen, and Silk.

To take spots of ink out of woollen, they must be first rubbed with a composition, consisting of the white of an egg, and a few drops of oil of vitriol, properly incorporated; next, immediately washed with pure water; and, lastly, have the parts smoothed, in the direction of the nap, with a piece of flannel or white woollen cloth. From linen, ink spots may be removed, by immediately dropping plentifully on them, while wet with the ink, the tallow from a lighted candle, and letting it remain on a few days before washing the linen: this is also said to take the stains of red-port out of linen. Ink spots on silk require to be well rubbed with the ashes of wormwood, and strong distilled vinegar, and to be afterwards cleansed with soap-water. When ink is once dried on linen, the spot is to be taken out by rubbing it well with a piece of lemon, and then using a hot iron till the ink totally disappears. If a lemon be cut in half, the linen where spotted press-

ed down over it till the juice penetrates through, and the hot iron then placed on the linen, the spot will immediately give way, and soon entirely vanish.

Iron-Moulds.

THOSE ink spots called iron-moulds, from their being somewhat of an iron-rust colour, and which takes place on the linen being washed and dried before the ink has been discharged, may generally be soon taken out, either by means of the lemon and a hot iron, in the same manner as dried ink spots, or a little essential salt of lemons rubbed over the spot, while the linen is laid on a boiling-hot water plate. The acid crystals produced from wood-sorrel are said to be sold under the name of essential salt of lemons for this purpose; but it is to be feared, that substances more injurious are often obtruded, which speedily destroy the linen, if it be not instantly washed in plenty of cold water.

Ink Stains taken out of Mahogany.

PUT a few drops of spirit of sea-salt, or oil of vitriol, in a tea-spoonful of water, and touch the stain or spot with a feather; and, on the ink disappearing, rub it over with a rag wetted in cold water, or there will be a white mark not easily effaced.

Red Mixture for giving a fine Colour to Mahogany Furniture.

STAINS of ink being first removed by

the method above described, wash the tables or other mahogany furniture with vinegar, and then rub them all over with a red mixture made in the following manner—Put into a pint of cold-drawn linseed oil four pennyworth of alkanet root, and two pennyworth of rose-pink; stir them well together in any earthen vessel, and let them remain all night, when the mixture, being again well stirred, will be immediately fit for use. When it has been left an hour on the furniture, it may be rubbed off till bright with linen cloths; and will soon have a beautiful colour, as well as a glossy appearance.

Capital Sugar Vinegar.

THIS useful article of domestic economy might easily be made in the poorest families—To every quart of spring water put a quarter of a pound of the coarsest sugar; boil them together, and keep skimming the liquor as long as any scum rises. After pouring it into a tub or other vessel, let it stand till cool enough to work; and then place in it a toast spread with yeast, of a size proportioned to the quantity made. Let it ferment a day or two; then beat the yeast into it, put it into a cag or barrel with a piece of tile or slate over the bung-hole, and place it in a situation where it may best receive the heat of the sun. Make it in March, or the beginning of April, and it will be fit for

use in July or August. If not sour enough, which can seldom happen when properly managed, let it stand a month longer before it be bottled off. It may be kept in stone or glass bottles. During the time of making, it must never be disturbed, after the first week or ten days; and though, in very fine weather, the bung-hole would be best left open all day, as it might be fatal to leave it open a single night, or exposed to any sudden rain, the greatest caution will in that case be necessary. Previously to its being bottled, it may be drawn off into a fresh cask; and, if it fill a large barrel, a handful of shred isinglass may be thrown in, or less in proportion to the quantity: this, after it has stood a few days, will render the vinegar fine, when it may be drawn off, or bottled, for use. This sugar vinegar, though very strong, may be used, in pickling for sea-store or exportation, without being at all lowered; but for pickles to be eaten in England, it will bear mixing with at least an equal quantity of cold spring water. There are few pickles for which this vinegar need ever be boiled. Without boiling, it will keep walnuts very finely, even for the East or West Indies; but then, as remarked in general of pickles for foreign use, it must be unmixed with water. If much vinegar be made, so as to require expensive casks, the outsides should always be painted, for the sake of preserving them from the influence of the weather, during

so many months of exposure to sun and rain.

Mr. Jayne's Patent Method of preserving Eggs.

VARIOUS have been the expedients by which good housewives have endeavoured to preserve eggs. They have, in turns, been kept in salt, in flour, and in bran; they have been scalded in hot water, and deposited at the bottom of a cold running stream; they have been steeped in vinegar, and they have been bathed with oil. None of these expedients, however, seem to be universally approved, though each has had its respective advocates, and been warmly recommended to attention. In the year 1791, a patent was obtained by Mr. William Jayne, for his newly-invented composition calculated to preserve eggs. The specification of Mr. Jayne, whose patent expired of course in the year 1805, directs that, for preparing his composition, a Winchester bushel of quick or unslacked lime, two pounds of common salt, and half a pound of cream of tartar, should be incorporated with such a quantity of common water as may reduce the mixture to a state of consistence in which an egg will float with its top above the surface. In this liquid, the eggs are to be constantly kept for use; and the patentee asserts, that they will thus certainly be preserved perfectly sound for at least two years.

Chinese Mode of rendering all Sorts of Cloth, and even Muslin, Water-Proof.

By the following very simple process for making cloth water-proof, it is asserted that the Chinese render not only all the strongest cloths, but even the most open muslins, impenetrable to the heaviest showers of rain; nor yet, as it is said, will this composition fill up the interstices of the finest lawn, or in the slightest degree injure the most brilliant colours. The composition to which these valuable qualities are imputed is merely a solution of half an ounce of white wax, in a pint of spirits of turpentine. In a sufficient quantity of the mixture, made with these materials, immerse the articles intended to be rendered water-proof, and then hang them in the open air till they become perfectly dry. This is all the process necessary for accomplishing so desirable a purpose; against which, however, may be objected, perhaps, the expence, and unpleasant scent, of the turpentine spirits: the latter objection may be remedied by using equal parts of spirits of wine and oil of wormwood, a mixture of which is said to dissipate the smell of turpentine; but the former, it is not to be denied, must necessarily be, at the same time, in some degree augmented. It has lately been attempted, in England, to render the use of water-proof cloth general.

*Curious and valuable Experimental
Hints for saving at least Half the
Quantity of Corn now annually used
for Seed.*

M. FABRONI, an ingenious Italian gentleman, after observing, in the transactions of the *Œconomical Society* of Florence, that the farmers of Tuscany divide the larger seed of pulse, and particularly beans, into at least two parts, both of which they sow or plant in the earth, and obtain very luxuriant crops, informs us that he had been himself induced to try a similar experiment with regard to grains of corn. For this purpose, he coarsely pounded some grains of corn, and threw the whole into a vessel of water; when the heaviest particles, being those which he suspected to contain germs, immediately sunk to the bottom. These, accordingly, were regularly sown; and, as this gentleman asserts, they produced plentifully, and equal in goodness to those raised from whole grains of the same corn; many of the divided seeds, in fact, even shooting forth a greater number of stalks than the entire grains. This is extremely credible; since the numerous shoots springing from a single grain of corn, as well as of various different seeds, are frequently known to choke and destroy each other's growth. This is a hint which will, most probably, well repay every farmer who may be wise enough to give it a fair trial; particularly during any very high price of corn. The

idea is by no means vague nor absurd; but is formed in, and supported by, the soundest philosophical analagous theory, with regard to the germinative powers of vegetable and even of animal sperm, confirmed and demonstrated by numerous well-known experiments.—The time, therefore, will probably arrive, when it may be as generally adopted as the numerous divisions of the potatoe by what are denominated its eyes; which, though certainly more obvious, was also long proposed before it came to be universally practised. The possibility, not to say probability, of saving, at least, half the quantity of seed-corn annually sown, is a very important public consideration. It would be easy to enlarge on this subject were the present a proper occasion; but sufficient, it may be hoped, has already been said to animate virtuous liberality, if not to awaken parsimonious avarice, so as to occasion experiments to be speedily and effectually made on a scale of considerable magnitude; in which little could be risked, and by which, most probably, so very much would be gained.

*Beautiful newly-discovered Golden
Yellow Dye, for Silks, Cotton, &c.*

THIS fine, lively, and durable yellow dye, has recently been discovered by M. Lasteyrie, who thus describes the process by which it is obtained from the shaggy spunk, or *boletus hirsutus* of Linnæus; a species of mushroom, or

fungus, growing chiefly on apple or walnut trees—This vegetable substance is replete with colouring matter, which must be expressed by pounding in a mortar; after which, the liquid thus acquired is to be boiled about a quarter of an hour. Six pints of water may be well tinged for dyeing, by a single ounce of the expressed fluid. This being strained, the silk, cotton, &c. intended to be dyed, must be immersed and boiled in it for about fifteen or twenty minutes; when fine silk, in particular, if it be afterwards passed through soft soap water, will appear of a bright golden yellow hue, equal in lustre to that of the silk hitherto imported from China, at a great expence, for imitating gold embroidery. In short, every sort of stuff retains a fine yellow colour; but it is, of course, less bright on linen and cotton. Nor is the use of this vegetable substance confined to dyeing; since it has been ascertained that the yellow extract which it yields is applicable to the purposes of painting, both in oil and in water colours.

*Genuine French Method of making
Cherry Wine.*

TAKE, to make five quarts of cherry wine, or half a dozen of our commonly called quart bottles, fourteen pounds of cherries, and two pounds of ripe gooseberries, which must be well bruised together; pound two-thirds of the kernels, and mix them also. Put the whole in a

barrel, with a quarter of a pound of sugar for each quart of the juice. It is necessary that the barrel should be full; and it must only be covered with a vine leaf surrounded by clay till it ceases to ferment, which will probably be in about three weeks. Great care must be taken to keep the barrel always full, by adding to it occasionally fresh juice of cherries. At length, when it ceases working, bung it up; and, two months afterwards, draw off the clear, and put it in bottles, to be kept in a cool cellar for use. Perhaps, a very few raspberries might add to the flavour of this excellent wine, but care should be taken not to let them predominate.

*French Cherry Brandy, called in
France Cherry Ratafia.*

STONE a quantity of the finest full ripe cherries, mix them with a few raspberries, bruise them well together, put them into a proper vessel, and let them remain four or five days; being careful, in the mean time, to stir and press them well against the sides of the vessel, two or three times every day, to make them yield all the rich taste of the fruit, as well as impart a fine colour. Then, finally pressing out the juice, as much as possible, measure it into a stone bottle; and, to every three quarts of juice, add two quarts of brandy. For each five quarts of this cherry-brandy, there must be three pugils or pinches of the bruised kernels of the cherries, and a

quarter of a pound of fine loaf sugar. The whole must be infused, in the same bottle, with a pinch of coriander, and a little cinnamon; and be well shaken every day, for a week or more: after which, strain it till very fine, through a cotton or flannel bag; put it into well-corked bottles, and then, at length, deposit it in the cellar, to be kept cool for use.

Curious Method of Breeding an innumerable Quantity of the beautiful Gold and Silver Fish.

THE curious process by which this is to be easily effected, may be in general applied, on a larger scale, to the breeding, in equal profusion, most of our esculent fresh-water fish. It is, simply, as follows—Get a large deep cistern or vat, of any dimensions, but one of about four feet diameter, and nearly the same height or depth, will very well answer the purpose; then take a quantity of birch, or small faggot wood, which has been previously soaked some time in a stream, spring, or pond, so as to have lost all power of discolouring or giving any farther taste to fresh water, and lay this wood all along the bottom, to the thickness of about a foot; in some parts at least, having large stones on the top to keep it from rising or motion. Being thus certain that neither the vat nor the birch can spoil the water, nearly fill it with the best soft water from a river or pond, such as there can be no

doubt that fish will be able to live in. The vat, it is to be observed, must be placed in the open air, but not in a too cold or exposed situation; and the breeding is to commence in the spring, when the fish are full, and just ready to spawn. Choose, as breeders, four hard-roed or females, and only one soft-roed milcher or male. Put the five, with all possible care not to hurt them, into the vat; feeding them occasionally, by throwing in a few crumbs of bread, or some other trifling food, but in no other way disturbing them. When they appear quite thin, or shotten, as it is termed, they must be quietly taken out with a small net, so as by no means to disturb the spawn, and entirely kept away; as they would, if allowed to remain, such is the nature of these and most other fish, soon devour the greatest part of the spawn and small fry, suffering little or none ever to reach maturity. The vat must not be disturbed during the whole summer; only, as the water decreases, a little fresh must from time to time be as gently as possible poured in, to supply the deficiency. In the course of the summer, the vivified roes will be hatched, and the water perceived swarming with a minute fry; fully sufficient to stock a large piece of water, if not devoured by other fish, or the several birds which make fish their prey. By this method, myriads of those beautiful fish may be easily bred; and, consequently, become very common. At pre-

sent, it is true, though originally introduced from the East Indies, of which, as well as of China, the gold fish, or cyprinus auratus of Linnæus, is a native, it is still chiefly kept in glass globular vessels for ornament. It has, however, within these few years, been sufficiently ascertained, that these fishes thrive and propagate in ponds or other reservoirs of water; where they are said to acquire a much larger growth, and come to greater perfection, than in the oriental countries.

French Fricassee of Frogs.

THE following directions will instruct in the true Parisian method of preparing this delicate article of French cookery.—After cutting off the feet and bodies of the frogs, so as to leave scarcely any thing more than the thighs, which are alone ever cooked in France, the limbs are to be put in boiling water, and boiled up a little; then thrown into cold water, and drained; and immediately put into a stewpan, with champignons, a bunch of parsley, a chive or two, a clove of garlic, three or four cloves, and a bit of butter. Give it two or three warms over the fire; and put in a good pinch of flour moistened with a glass of white wine, and a little broth, salt, and whole pepper. Let them stew for a quarter of an hour, till reduced to a tolerable consistence; then add a mixture of three yolks of eggs with a little cream, and a small pinch of parsley minced as

finely as possible; stir it well together, till the whole be united, without suffering it to boil; and serve it up hot, with or without garnish.

Fried Frogs.

PUT a few limbs, for an hour, into a marinade of half vinegar and half water, with salt, some parsley, whole chives, sliced onions, two cloves of garlic, two shallots, three cloves, a laurel leaf, thyme, and basil: then drain them dry, and dredge them with flour for frying in oil. When sufficiently done, serve them up garnished with fried parsley. Sometimes, instead of being merely dredged with flour, they are dipped into a paste composed of flour mingled with a spoonful of oil, a glass of white wine, and a little salt. If this paste should be too thin, it must be a little thickened with flour, and beat up again with a spoon.

Real Beef Alamode.

THOUGH what are called alamode-beef shops swarm in the metropolis, there is not, perhaps, one place under that denomination in London where the real beef alamode is sold. What passes under this name, in England, is nothing more than the coarsest pieces of beef stewed into a sort of seasoned soup, not at all superior to those of ox-cheek or leg of beef, and often by no means so good. The real alamode beef is well known to be thus made—Take some of the veiny piece, or a part of the

thick flank, or rather a small round, commonly called the mouse-buttock; of the finest ox-beef, but let it be at least five inches thick. Cut some thick slices of fat bacon, into proper lengths for lardings of about three-quarters of an inch thick; dip them first into vinegar, and then into a mixed powder of finely-beaten mace, long pepper, nutmeg, a clove or two, and double the united weight of salt. With a small knife or larding-pin cut holes in the beef, to receive the bacon thus prepared; place the lardings tolerably thick and even; rub the beef over with the remainder of the seasoning; put it into a deep pan just sufficiently large to contain it, and add a gill of vinegar, a couple of large onions, some sweet herbs, a few chives, a little lemon peel, some truffles and morels, and half a pint of white wine. It should be very closely covered up, and have a wet cloth round the edge, to prevent the steam from evaporating. It must be dressed over a stove, or very slow fire; and will require full six hours to do it properly. When half done, it should be taken off, turned, and again closed up as before. If the thick flank or the veiny piece be used, it may be necessary to tie up the beef with tape, on putting it into the pan or pot; which, of course, must be taken off when the meat is dressed.

Syrup of Red Cabbage, as prepared in France.

CUT and wash a large red cabbage,

put it into a pot covered with water, and let it simmer three or four hours over a moderate fire, till there only remains about a pint of liquor; then strain it through a sieve, pressing the cabbage forcibly to get all the juice; let the liquor stand some hours to settle, and pour off the clear. Put a pound of Narbonne honey into a saucepan, over a stove, with a glass of water; and keep skimming it all the time it is boiling, till it be completely clarified. Then put in the cabbage juice, and make the whole boil to the consistence of a syrup; which is always to be known, by taking a little of it on one finger, and finding that, on its being rubbed against the next, it forms a thread which does not instantly break. This syrup is regarded in France as a most excellent fortifier of the breast. It is undoubtedly a good pectoral syrup, very pleasant, not at all expensive, and easily made. A decoction of red cabbage, even in England, by some eminent physicians, has been frequently recommended for softening acrimonious humours in disorders of the breast, and also in hoarseness.

Mr. Forsyth's Method of curing Injuries and Defects in Fruit and Forest Trees, published by command of his present Majesty.

THIS ingenious gentleman, his majesty's gardener at Kensington, was graciously rewarded by the king, for his invention of this improved method of cu-

ring injuries and defects in fruit and forest trees, on the express condition of making it public. Accordingly, Mr. Forsyth directs, in his Treatise on the Management and Culture of Fruit Trees, &c. that all the decayed, hollow, loose, rotten, injured, diseased, and dead parts, should be entirely cut away, till the knife extend to the sound or solid wood, so as to leave the surface perfectly smooth. The composition which he has invented, and directed to be then applied, is thus preserved. To twenty-five gallons of human urine, and a peck of lime, add a sufficient quantity of fresh cow-dung to bring it to the consistency of paint. This composition should then be laid on with a painter's brush, to the thickness of about an eighth of an inch, and the edges finished off as soon as possible. In the mean time, a tin box, the top of which is perforated with holes, should be filled with a mixture of five parts of dry pulverised wood ashes, and one part bone-ashes also reduced to powder; from which it is to be scattered or dredged over the surface of the composition: and when it has been suffered to absorb half an hour, an additional portion of the powder is to be gently applied with the hand till the plaster acquire a smooth and even surface. As the edges of the plastered wounds grow up, care must be taken to prevent the new wood from coming in contact with that which is decayed: and, for this purpose, it will be proper to cut

out the latter, in proportion as the growth of the former advances; a hollow space being left between the two, that the new wood may have sufficient space to extend and fill up the cavity, thus forming as it were a new tree. In consequence of this process, old and decayed pear-trees, in the second summer after its being thus applied, are said to have produced fruit of the best quality and finest flavour; and, in the course of four or five years, to have even yielded such abundant crops as young and healthy trees could not have borne in twenty years. By the same method, too, large and aged elm trees, all the parts of which were broken, having only a very small portion of bark left on the trunk, shot forth stems from their tops to the height of more than thirty feet, within six or seven years after the composition had been applied. It appears, therefore, that both forest and fruit trees, however aged or decayed, may even be preserved, and even renovated; while the latter in particular are rendered more fruitful than at any earlier period of their growth. The health and vegetation of trees in general, Mr. Forsyth remarks, may be greatly promoted, by scraping them, by cutting away the cankered parts, and by washing their stems annually in February or March: and he recommends fresh soap suds, and the composition, to be applied to the stems and branches of fruit, forest, or timber trees, of any kind, in the

same manner as the ceilings of rooms are white-washed; which, he asserts, will not only destroy the eggs of insects, that would be hatched during the spring and summer, but also prevent the growth of moss. If therefore, he adds, the same operation be repeated in autumn, after the fall of the leaf, it will kill the eggs of those numerous insects which would otherwise be hatched during that season and the ensuing winter. So that this process, in fact, not only contributes to the nourishment of the tree, but actually preserves its bark in a fine healthful state.

Mr. Tench's Plan for Destroying Insects which infest Apples Trees.

THIS gentleman has published the following very simple mode of at least diminishing the number of those myriads of insects by which apple-trees in particular are so greatly injured—"Take a quantity of unslacked lime, mix it with as much soft water as the situation will furnish, to the consistency of a very thick white-wash: this mixture, with a soft painting brush, apply to the apple trees as soon as it is judged that the sap begins to rise, and wash the stem and large boughs well with it; observing to have it done in dry weather, that it may adhere and withstand rain. This will be found, in the course of the ensuing summer, to have removed all the moss and insects, and given to the bark a fresh and green appearance: and the

tree will, also, be perceived to shoot much new and strong wood; at least, it did so in Nova-Scotia. The trial," he adds, "is simple, and can neither be attended with much expence, trouble, nor danger." It is obvious that this white-washing of trees, for it is nothing more, though particularly recommended for apple-trees, might be proportionably useful to trees of other kinds; and some, who may not choose to take the very little more trouble of making Mr. Forsyth's preparations, will perhaps be induced to give this a fair trial.

Fine Potted Lobsters.

BOIL, thoroughly, the finest lobsters, when fullest of spawn, but with every precaution to keep the water as much as possible out of the shells. When cold, pick out all the eatable parts; beat the flesh in a mortar; season with finely-powdered long pepper, mace, nutmeg, and salt; and, while beating and mixing the whole together, pour in a small quantity of clarified butter. When the whole is closely united into a sort of paste, press it down close and hard in a potting pot. Pour warm clarified butter, but not too hot, over the top, and keep it covered for use. Some prefer potting lobsters without at all pounding the meat: which is, in that case, mixed with the spawn, the softer parts, and the seasoning, and placed as closely as it will admit; after which, warm clarified butter is in like manner poured over the

whole. If, however, it is wanted to be long kept, the first mode can alone be relied on. Though potted lobster is commonly eaten cold, it makes an excellent fricasee with cream sauce, and has also a very pleasing appearance.

Boluses for the Rheumatism and Contractions of the Joints.

BRUISE four cloves of garlic with two drachms of gum ammoniac, and make them into six boluses with spring water. Take one every morning and evening, drinking plentifully of sassafras tea, at least twice a day, while using this medicine. This is said to be a most effectual remedy for the rheumatism, and equally good in contractions of the joints.

Pill for an Aching Hollow Tooth.

TAKE half a grain each of opium and yellow sub-sulphate of quicksilver, formerly called turpeth mineral; make them into a pill, and place it in the hollow of the tooth some hours before bedtime, with a small piece of wax over the top, when it is said never to fail effecting a complete cure. It was originally communicated, with many other medical receipts, by a learned physician at York.

Tea for the Gout.

TAKE the leaves of carduus benedictus, or the holy thistle, with a sufficient proportion of angelica leaves to make

it palatable, but not much of either at a time, and drink half a pint of this infusion, made like common tea, rather weak, constantly every morning for twelve months. This is said to have alone relieved several persons who were almost crippled with the gout. The leaves of the blessed thistle, in strong decoction, are generally agreed to be beneficial where there is a loss of appetite, or the stomach has been impaired by irregularities; and, whether an infusion be made in cold or warm water, it occasions, if drank freely, a copious perspiration, and greatly promotes the secretions. The dried leaf, which may be used for making the tea recommended, loses much of that forbidding flavour always possessed by the fresh plant; and which occasions it to be sometimes employed in strong decoctions, either as an emetic, or as the auxiliary of an emetic.

Liquorice Cough Lozenges, as made in France.

PUT into an earthen vessel a quart of river water, with a pound of fresh liquorice scraped and cut into very small pieces, two pinches of French or pearl barley, and four apples; make the whole boil over a very slow fire for four or five hours, till all is thoroughly done, and the liquor reduced to a pint or less; and then, mixing it together as much as possible, pass it forcibly through a sieve. Into the vessel which receives this mix-

ture, put a pound of clarified syrup, and two ounces of dissolved gum tragacanth; mix and dry up this composition over the fire, stirring it continually with a wooden spoon till it no longer sticks to the fingers, and then empty it on a slab, or a tin or copper plate, rubbed over with a little oil. When it is quite cold, cut it into lozenges, and place them to dry in a warm situation. They may be taken at pleasure, and are said to be very efficacious in curing a catarrh, as well as relieving the violence of more obstinate coughs. This is all that can be expected from liquorice and the simple gums; which, however, are sufficient for almost any recent cough, when timely and plentifully taken.

Genuine Orgeat Syrup.

THE genuine receipt for preparing orgeat syrup is as follows—Take half a pound of sweet almonds, two ounces of the four cold seeds, and half an ounce of bitter almonds. Put the almonds into boiling water; and when the skins will come easily off, take them out again: throw them, as fast as they are peeled, into cold water; drain them dry; and pound them with the cold seed till the whole becomes quite fine. To prevent their turning to oil, pour into the mortar, from time to time, half a spoonful of water. When they are thoroughly beaten, dilute them with about a pint of lukewarm water, and set it in hot ashes to infuse for three hours; strain

it through a coarse sieve, stirring it well with a wooden spoon to press out all the goodness of the almonds, &c. and then make a syrup with a pound of sugar exactly as is directed for preparing the syrup of capillaire, and finish by uniting them together, in like manner, over hot ashes. A little of this syrup, in a pure barley-water, which was the original design of this invention, makes a delicious lubricating liquid, and forms an excellent potation for orators of every description. As the making of barley-water is attended with some little trouble, it is commonly used with plain spring water only; though, undoubtedly, its very name, derived from *orge*, the French word for barley, sufficiently shews what was the primary intention.

English Orgeat Syrup.

BEAT very smooth and fine, in a marble mortar, a quarter of a pound of sweet and half an ounce of bitter blanched almonds, mix with the paste a pint of water, strain it through a cotton bag, and add two table-spoonsful of orange-flower water; then boil a quart of clarified syrup, mix the strained liquor, and boil them to a fine syrup. Bottle it while warm, but the bottles must not be closed with cork and bladder till the syrup be thoroughly cold, which it is always the safest to postpone till the following day. The orange-flower water is rather an improvement on the French original; which renders it, perhaps,

when drank merely for pleasure or refreshment, an equally excellent liquor.

Orgeat.

THIS agreeable and delicate beverage is, in strictness, the purest barley water, but generally nothing more than common spring water, mixed with more or less orgeat syrup, according to palate. Indeed, orgeat syrup is not much used in England; but, instead of it, an extemporaneous emulsion of almonds, with a little orange-flower water, and a quantity of powdered loaf sugar in cold spring water. Sometimes, too, milk is introduced, with cinnamon; and, not unfrequently, even brandy: but then, certainly, it is no longer the cooling and refreshing orgeat, however it may be preferred for particular intentions.

Famous Bath Rolls or Cakes.

IN a pint of milk warm two ounces of butter, and add three spoonsful of table beer yeast, with a very small quantity of saffron boiled in a cupful of milk, and a little salt: mix it well with four pounds of fine dried and sifted flour; set the paste to rise for about half an hour; knead it sufficiently; and, making it up into twelve or fourteen rolls or cakes about three inches thick, bake them in a quick oven. They are commonly made without the saffron, but look much better with it.

Fine Yorkshire Cakes.

MIX two pounds of flour with a quarter of a pound of butter melted in a pint of milk, a couple of beaten eggs, and three spoonsful of good yeast. Mingle the whole well together; set it to rise; then knead it, and make it into cakes of about six inches diameter. They are to be baked in a slow oven, but let them first stand on tins to rise. They are lighter when made without butter, but eat shorter with it. They are either buttered hot out of the oven, or cut in two when cold, toasted brown, and buttered, for breakfast or afternoon tea.

Oat Cakes.

SIFT a quarter of a peck of fine oatmeal; then take rather more than a pint of milk-warm water, half a gill of mild ale or good small-beer yeast, and half an ounce of salt; stir them well together for about ten minutes, strain the whole into the oatmeal, mix the dough high in the same manner as for muffins, and let it remain an hour to rise. Afterward, roll it up with the hand, and pull it into pieces about the size of an egg; roll them out with a rolling-pin on a good deal of flour, cover them with flannel, and they will soon rise to a proper thickness. Should they, however, be found either too big or too little, it will be easy to roll the dough accordingly. They are to be baked on an iron plate, just like muffins. Toast them crisp on both sides, but do not burn

them; then pull them open, and they will appear like a honey-comb; lay in some butter, clap the two pieces again together, and only use a knife for the purpose of afterward cutting them into pieces. This is the best method of preparing muffins, as well as oat cakes.

Infallible Powder for Shortness of Breath.

THIS excellent Remedy for shortness of breath is particularly recommended to young ladies. The powder is thus directed to be made—Take an ounce each of carraway seeds and anniseeds, half an ounce of liquorice, a large nutmeg, an ounce of prepared steel, and two ounces of double-refined sugar; reduce the whole into a very fine powder, and take as much as will lie on a shilling every morning fasting, and the same quantity at five in the afternoon. It will be requisite to use exercise while taking this medicine, which generally very soon effects a cure. Where any invincible prejudice against the use of steel exists in the mind, the medicine may be tried without it, it will even then frequently afford relief.

Excellent Embrocation for the Whooping Cough.

ALL the dreadful consequences of the chin or whooping cough, and its commonly tedious duration, may be obviated and shortened by the following admirable remedy—Mix well together

half an ounce each of spirit of hartshorn and oil of amber; with which plentifully anoint the palms of the hands, the pit of the stomach, the soles of the feet, the arm-pits, and the back bone, every morning and evening for a month, suffering no water to come near the parts thus anointed, though the fingers and backs of the hands may be wiped with a damp cloth. It should be rubbed in near the fire, and care naturally used to prevent afterwards taking cold. It is best to make only the above quantity at a time; because, by frequently opening the bottle, much of the virtue will be lost. It should, by rights, be kept in a glass-stopper bottle. Indeed, the hartshorn is always thus kept by the faculty; and where it forms so large a part of the mixture, the necessity of preventing its effluvia from escaping is equally great. These precautions taken, and the other directions followed, its use will seldom fail to be attended with the most complete success; frequently in a much shorter time than it is judged prudent to advise its being continued, as it can never possibly do the smallest injury even to the tenderest infants.

Celebrated Edinburgh Remedy for expeditiously Curing that loathsome Disease the Itch.

MAKE an ointment of four parts hog's lard, and one part sublimed sulphur; and mix, with a pound of this ointment, half a drachm of volatile oil of lemons,

or of lavender. "This," says the learned and ingenious editor of the Edinburgh Dispensatory, Dr. Andrew Duncan, "is a certain remedy for the itch, and more safe than mercury. A pound of ointment serves for four unctions. The patient is to be rubbed every night, a fourth part of the body at each time. Though the disease may be thus cured by a single application, it is in general advisable," adds the learned doctor, "to touch the parts most affected for a few nights longer, and to conjoin with the friction the internal use of sulphur." It does not appear, however, that there is a positive necessity for internally taking any preparation of sulphur; though, certainly, a little of the flour of brimstone, in honey or treacle, is of itself a very great purifier of the blood.

*Dr. Radcliffe's famous Diet Drink
for Sharp Humours.*

BOIL an ounce and a half each of China root, eringo root, and sarsaparilla; half an ounce each of ivory and hartshorn; and a drachm of maiden-hair; in a gallon of water, till it comes to two quarts. Drink it frequently, with a little milk or wine.

*Easy and effectual Method of Scaling
and Cleansing the Foulest Teeth,
without the Pain or Danger of using
Instruments.*

IT is shocking to reflect on the many dreadful accidents which arise from the

unskilfulness or avarice of some professional dentists; who recommend the rugine, or scraper, on every trivial occasion, and, afterward, their boasted dentifrices, frequently composed of powdered flint glass or mineral acids, which soon give rise to the necessity of having artificial teeth, and enable such miscreants to roll through our streets in their carriages, laughing at the toothless fools through whose weakness and vanity they thus rise to opulence. By the operation of scaling, even when it is best and most honestly performed, a very little common sense and reflection will serve to convince any one, without risking the experiment, there must always necessarily be much pain, accompanied by no little danger of having parts of the teeth forcibly broken off, as well as some of the enamel scraped away with the tartar by which it is covered: but should neither of these accidents happen, and even more than one tooth has often been known to have been actually broken off at a single scaling, there is still almost a moral certainty that some of the teeth will be rendered less firm in their sockets, if not immediately perceptibly loose, and thus an inroad be made for the admission of external air, and every future corrosive small particle of the food or liquid taken, to reach the keen sensibility of the dental nerves, and bring on all the excruciating torments of the tooth-ache. By the following simple process, which only re-

quires a faithful, cautious, and steady hand, to prevent the smallest degree of either present pain or future injury, the foulest and most disfigured teeth may be expeditiously deprived of all their adherent tartarous incrustations—Point a skewer, or any piece of hard wood, very sharp at one end; over which wind a bit of soft rag, and tie it round tight, leaving the bottom like a finely-pointed pencil. Dip this, first, in spirit of sea-salt; and, immediately after, in a basin of cold water, where it must be suffered to remain a moment. With the rag thus wetted, carefully rub the teeth wherever there is the smallest appearance of foulness, using all possible caution not to touch the lips or gums. Have a glass of cold spring water in readiness; and, when the operation is all performed, or sooner if it should be thought necessary, well rinse or wash out the mouth: this will immediately check the action of the application, and prevent any injury to the enamel; while the tartar is completely dissolved and carried away, and the teeth are left as white as snow. As it is not by any means advisable to be often using this remedy on every trivial occasion, the teeth should be daily washed, and occasionally rubbed, with some simple dentilave and dentrifice.

Art of making Hair neatly Curl.

BOIL twenty oak galls, pounded with two ounces of maiden hair, in a quart

of water and some salt, till they are all reduced to the consistency of honey: then strain off the finer part, and keep it for use. Accordingly, having well washed, cleansed, and dried the hair, anoint it with a little of this mixture for a few days; and, afterward, cleanse it with a decoction of beet leaves, fennel roots, and a little gum arabic, well boiled together. When dry, curl it into any desired form, and it will continue to preserve its ornamental appearance longer and better than by any other known method. For temporary purposes, the use of a very little honey will make the hair keep its form much better than pomatum.

Speedy Cure for a Sprain.

TAKE a large spoonful of honey, the same quantity of salt, and the white of an egg: beat the whole up together incessantly for two hours; then let it stand an hour, and anoint the place sprained with the oil which will be produced, keeping the part well rolled with a good bandage. This is said generally to have enabled persons with sprained ancles, frequently more tediously cured than even a broken limb, and often leaving a perpetual weakness in the joint, to walk in twenty-four hours, entirely free from pain.

Excellent Wash for Numbed or Trembling Hands.

THESE disagreeable complaints are

said to be soon remedied by the very simple expedient of frequently washing the hands so affected in a strong decoction of wormwood and mustard seed; to be strained, and used when cold.

Mustard Whey, for a Palsy and Nervous Disorders.

TURN half a pint of boiling milk, by putting in a table-spoonful of made mustard. Strain the whey from the curd, through a sieve, and drink it in bed. This will give a generous and glowing warmth, the whey thus conveying the mustard into the constitution. Dr. Stephen Hales says, that he knew a woman, who had a great degree of numbness all over her, remarkably relieved with two doses only, and mentions several instances where it has done good in nervous cases, and in palsy, greatly abating the malady and prolonging life.

Hunting Bread.

MIX a pound and a half of fine flour, and a pound of sugar; then add carraway and coriander seeds, as many as may be thought proper, with six yolks of eggs and four of the whites beat up in a little rose water, and strained into the flour. After which, put in a little yeast, to make the dough light; roll it out thin; and cut it into pieces like lozenges, to be baked on buttered papers or tin sheets. This is taken from a valuable collection of manuscript receipts.

Spanish Pap.

TAKE three spoonsful of rice flour, two yolks of eggs and three spoonsful of rosewater; mix them well together, and put them into a pint of cream. Sweeten it to palate; then set it over the fire, keeping it well stirred till it acquires a good thickness, empty it into small basons or dishes, and serve it up cold.

Real Shrewsbury Cakes.

TAKE a pound of flour, three-quarters of a pound of butter, five ounces of powdered loaf sugar, a drachm of beaten cinnamon, and two eggs. Mix it all cold; breaking the butter in pieces with the hand, and working the whole into a light paste. Then roll it out thin enough for an ounce weight of the paste to make a cake as large as the top of a breakfast-cup or bason, with which it may be cut into shapes. The papers on which the cakes are laid must be buttered all over. At Shrewsbury, the cakes, when made, are marked at the top with a new large-toothed horn comb. They are then put into a quick but not too hot oven, as they are very apt to burn; and are baked almost as fast they can be put in with a slice. As they rise in the oven, they must be pricked with a bodkin. It is necessary to be very quick, that they may neither burn nor look brown. If they are but just hard, it is quite sufficient. Particular caution must be used in drawing them out of the oven, as well as in taking them off the paper; they

being extremely brittle, and soon broken to pieces. The above quantity of paste made into large and very thin cakes, makes two dozen; but some cut them with wine glasses, and make them a little thicker. A blade or two of beaten mace, may be put in with the cinnamon, and also a little rose or orange-flower water.

Secret of making Artificial Olives.

WE are favoured with this curious article by a traveller, who first met with them at a great table in Tuscany. This gentleman, astonished at seeing such large olives in Italy, viewed them with admiration, and freely expressed his surprise; when he was gravely assured, that they were distinguished by the appellation of Spanish olives. On eating them, his wonder was still more excited, by finding them without stones. Naturally inquisitive, he was solicitous to have these appearances accounted for; but, notwithstanding all this importunity, it was some time before he was let into the secret. He at length found, however, that they were merely green walnuts prepared for keeping in the exact manner of olives, for which this is the process—Having procured, to substitute for olives, some of the smallest green walnuts, before there is any appearance of a shell, make a ley of wood ashes sufficiently strong to be capable of bearing an egg. Boil enough of this ley to cover the walnuts, pour it hot over them,

stop the vessel up close, and let them stand thus for at least two or three weeks; after which, put them into a strong brine of salt and water, keep them so covered a fortnight, and then bottle them in the same liquor for use.

German Method of making Three Dishes of a Single Carp.

THE æconomical Germans frequently make three excellent dishes, a soup, a stew, and a fry, with a single carp of about three pounds weight. This is effected then in the following way—Take a live carp, either hard or soft roed, and bleed it into a stewpan: then scale it well, and carefully take out and preserve the entrails, without breaking the gall; which, with the bitter parts adjoining, must be separated immediately from the rest. Every other part of the carp, like the intestines of a pig, which it more resembles in form than any other freshwater fish, is convertible to excellent food. Having opened the maw, and thoroughly washed it, cut the roe in pieces, and put it with all the rest of the entrails for the soup or first dish. This soup is either made with the addition of gravy or strong meat broth, accompanied by herbs and spices, well seasoned, and thickened with flour; or, when intended as a maigre dish, with that of a strong broth of any other fish passed through the sieve, a bundle of sweet herbs, and a seasoning of fine spices, &c. For the second dish, or stew, having slit

up the carp on one side of the back bone, through the head, and quite down to the tail, cut off the head with a good shoulder, take the largest half of the body, containing the back bone, and divide it into three pieces; which, with its portion of the head, are to be put to the blood in the stewpan, where they are dressed in any of the numerous modes of stewing this favourite fish: frequently, by putting in a glass or two of good wine, or twice the quantity of ale, with a little grated gingerbread, and sometimes only a small quantity of vinegar, adding sweet herbs, spices, and seasoning, to palate. When serving up this dish, it is not unusual to add a little lemon or lime juice. For the fry, or third dish, the remaining half of the head and body, divided as for the stew, is well dredged with flour, and fried brown and crisp in oil or clarified butter. Thus, particularly if a few savoury force-meat balls, composed in the usual manner, with the fish which makes the broth or gravy, be boiled in the soup, there is a first dish imitating, in miniature, the richest turtle soup; a second dish, in the stew, may easily be made equally palatable, on a small scale; and, lastly, a most delicate third dish, in the fine fry, which completes this curious German cookery of a single carp.

Hung Beef.

Cut a mouse buttock of good mellow beef into three pieces, hang them

in a cellar or other cool place, and let them remain till they begin to appear a little sappy; then take them down, and wash them in sugar and water, one piece after another. Dry one pound of bay salt, with half a pound of saltpetre, powder them very fine, mix them in three table-spoonsful of coarse sugar, and rub the whole well into every part of the beef. After this, strew a good quantity of common salt all over the three pieces; let them remain close together for a week, that the salt may be thoroughly dissolved; and then turn them every other day for a fortnight before they are hung up in a warm but not hot situation to dry. This beef should hang two or three weeks before it is used. When wanted, let it be first boiled till tender, with bay-salt in spring water. It will keep, even after boiling about a quarter of a year; and only require to have the mould rubbed off the outside with a greasy cloth, or washed away by immersion for a minute or two in boiling water.

Finest Yorkshire Hung Beef.

THE Yorkshire hung beef has long been deservedly famous; and is thus easily made—Cut in two the ribs or a round of beef, or even a fine thick flank; about twenty pounds weight of either, for example. Finely beat, in a mortar, for this quantity, half a pound of bay salt, a quarter of a pound each of saltpetre and salt-prunella, and two hands-

ful of juniper berries; mix them with three pounds of common salt, and one pound of coarse sugar, and thoroughly rub the beef all over for a considerable time. Let it lie in a good salting pan, and rub it well with the pickle once a day for at least a fortnight, carefully turning it every time. Then take it out; and, after drying it well with a coarse cloth, hang it up to the ceiling of a warm kitchen, or in a chimney corner where only a moderate fire is kept, till it become properly dried. It may be either boiled as wanted, or cut in rashers and broiled; but, in the latter case, will always eat much better, if previously dipped into boiling water. Common hung beef, lean ham, &c. is also rendered fitter for broiling by making use of the same precaution. If very salt, either may be left to soak a minute or two in the hot water.

Delicious Macaroon Custard Pudding.

FILL the bottom of the baking dish with macaroons, and soak them well in white wine: then pour over the top of them a rich custard, made with twenty eggs, a pint and a half of cream, and a pint of new milk; adding as ornaments whatever sweetmeats best please the fancy. Great care must be taken with the baking, as it requires very little doing. The dish is sometimes lined with puff paste. This is a truly delicious pudding.

Good Custard Pudding for Boiling.

TAKE a pint of cream, mix two or three spoonsful of it with a spoonful of fine flour, and boil the remainder; when it has boiled, take it off the fire, and stir well into it the cold cream which had been mixed with the flour. While the whole is cooling, beat up five yolks of eggs, with two whites, stirring in a little salt, some grated nutmeg, a small glass of white wine, and sugar to palate. Butter a wooden bowl; pour the custard into it; and, tying a cloth over, let it boil half an hour. When done, untie the cloth, turn the pudding into a dish, and pour over it melted butter; either plain, or mixed with a little orange-flower water, sugar, and a spoonful of white wine, as most convenient or agreeable.

Jugged Hare,

LET the hare hang a few days; and, when skinned, do not wash it, but wipe where necessary with a clean cloth. Cut it into pieces, season it high, and put it in a stone jar, a pitcher, or a jug, with half a pound of ham, or fine bacon fat and lean together, six shallots, two onions, and some thyme, parsley, savoury, marjoram, lemon-peel, mace, cloves, and nutmeg. Let the whole of the meat be stewed with these well-mixed ingredients, pour over it half a pint of red wine, squeeze in the juice of a Seville orange, stop the vessel close down with a bladder or leather, and

brown paper, and carefully place it in a pot of boiling water, deep enough to dress the meat, but not so high as for any of the water to boil into it. In this situation the jar or jug is to remain three or four hours, the water being kept on the boil all that time, and more added as it boils away. Then, taking out the hare, strain the liquor, skim off the fat, and thicken it up for sauce with a little butter and flour. If, in the meantime, the hare should at all cool, put it again into the jug, with the thickened gravy, and set it in the pot of boiling water till quite hot, but by no means suffer it to boil. Serve it up as hot as possible, garnished with slices of lemon and currant jelly. The larger pieces of hare are sometimes larded with bacon. It is obvious that the name of jugged hare is derived from its being thus dressed in a jug or pitcher.

Hodge-Podged Hare.

THIS name, which generally signifies, in culinary language, a sort of jumble or confusion of ingredients, is a corruption of the old compound word *hoteh-potch*. A hodge-podged hare is dressed in a jar or jug exactly after the manner of jugging: only that it is cut into small pieces, less spiced, and has neither ham, bacon, nor wine; but, instead of these articles, a lettuce, cucumbers, turnips, and celery. It is chiefly calculated for dressing a very old hare; which is usually suffered to remain

five hours surrounded by the boiling water.

Art of Breeding White Blackbirds, white Mice, &c. on the Principles that produce those Varieties of Colour which distinguish all domesticated Animals.

THOUGH we are unable to penetrate the cause why animals, generally of one uniform colour, are sometimes found to produce an individual totally different, such as a white blackbird, or white mouse; we know well enough the mode of perpetuating these accidental varieties, when they are found to have occurred in two objects of different sexes. By putting two white blackbirds, or white mice, &c. to breed together, they will produce young as little variant from their own colour, as common blackbirds, mice, &c. generally are from each other: that is, with such slight differences of hue only, as will always bear the appellation of being white; just as much as the former, though of different shades of black, and their peculiar lighter or darker brown, are still called black and mouse-coloured. If, therefore, the progenies thus obtained are carefully kept from mixing with those of another colour during the breeding season, the variety thus accidentally acquired may be perpetuated for ever. Should, however, one of each of these white animals ever be matched with a common blackbird, and a common mouse, a pied or

mottled breed will be produced, participating pretty equally in the colour of both parents, though no two of the young will have markings precisely alike; and, if one of this mixed breed, either of blackbirds or mice, be paired with a common mouse or blackbird, the proportion of white will be diminished in their young; so that, if one of the latter should breed with another of the common kind, the next progeny will nearly, if not quite, have lost all the adventitious whiteness. It is thus that, in a state of nature, these accidental varieties of birds and quadrupeds are soon overpowered by the original common colour of the species; while, in a domesticated state, the variety once obtained being considered as a curiosity; is carefully endeavoured to be perpetuated: and it is thus, perhaps, that we are to account in a great degree, not only for the vast diversity of variegated colours in our poultry-yards, dove-houses, &c. but those, also, of dogs, cats, horses, cows, and other domestic animals. If it should be objected, that this diversity does not at all take place in the perhaps most numerous class of our domesticated quadrupeds, let it be remembered that, as the value of wool is diminished by its departure from whiteness, the whitest sheep are always carefully selected to breed from, by those who dispose of their wool for the purpose of supplying the manufacturers: but, it has been remarked by Dr. Anderson, probably advert- ing

to what this accurate observer had seen in Scotland, that "in remote districts, where the thrifty housewife manufactures clothes for her husband and children, and where she is often at a loss for dye stuffs, they are glad to avail themselves of native wool of different colours to supply that deficiency; and, in those districts, their sheep are often as much diversified in colour as cattle are in Smithfield."

Curious French Method of protecting Fruit Trees from Injury by Spring Frosts, on a Principle similar to that of Conductors for Lightning.

IN the memoirs of the Royal Society of Agriculture at Paris, it is stated, as the result of several experiments there given, that frost, like the electric fluid of fire, might be drawn off from the atmosphere; and have its baneful influence diverted, by suitable conductors, so as to guard any particular object from all its pernicious effects. An application of this principle is there directed to preserve from injury those tender blossoms of fruit trees which are often so fatally cut off by early spring frosts. If a thick rope be intermixed among the branches of a fruit tree in blossom, the end of which is directed downward, so as to terminate in a pail of water, should a slight frost take place during the night, it will not in the smallest degree affect the tree; while the surface of the water in the pail which

receives the rope will be covered with a cake of more or less thickness, though water placed in another pail by the side of it, at the same time, either accidentally or by way of experiment, may not, from the slightness of the frost, have any ice at all on it. This method is said to be frequently practised in France, and it seems well worth trying in England. The principle, in particular, is deserving of much consideration, as there is a possibility of its being very beneficially applied in a great variety of obvious ways.

Singular and simple Manner of preserving Apples from the Effects of Frost in North America.

APPLES being produced almost abundantly in North America, and forming an article of chief necessity in almost every family, the greatest care is constantly taken to protect them from frost at the earliest commencement of the winter season; it being well known, that apples, if left unprotected, are inevitably destroyed by the first frost which occurs. This desirable object, during their long and severe winters, is said to be completely effected, by only throwing over them a thin linen cloth before the approach of frost, when the fruit is never injured, how severe soever the winter may happen to prove. Yet apples are there usually kept in a small apartment, immediately beneath the roof of the house, which is particularly

appropriated to that purpose, and where there is never any fire. This is a fact so well known, that the Americans are astonished it should appear at all wonderful: and they have some reason to be so, when it is considered that, throughout Germany, the same method of preserving fruit is universally practised; from whence probably it made its way to North America. It appears that linen cloth only is used for this purpose; woollen cloth, in particular, having been experienced to prove ineffectual. There seems abundant reason to believe, that even potatoes might be protected from frost by some such simple expedient. This, also, like the preceding article, to which the principle seems so very analogous, merits high consideration; and for the same important reason, its capability of conducing to the universal benefit of mankind, and the numerous animals under our protection.

King's Patent British Barilla.

IN the preamble to the patent granted Mr. James King, in the year 1780, for his newly-invented British barilla, it is stated that this new chemical compound is calculated to serve as a substitute for manufacturing both crown and broad window glass, as well as bottles; and also for making soap and alum, to much greater advantage than any other material hitherto used in the production of those commodities. The process for making

this valuable composition is described by the patentee's specification to be as follows—Take a quantity of ashes obtained from burning the loppings or branches of ash wood, oak, beech, elm, alder, and any other kind of green wood and bramble, in the proportion of one fourth part; and another fourth part of ashes obtained by burning the green vegetables known by the names of fern, brecon, bean and pea straw, and whin-ashes, also common field and highway thistles, stalks of rape and mustard seed, and the bent or rushes which grow by the sea-shore. Half the ingredients being thus procured, pass them through a fine sieve placed on a boarded floor, and carefully mix them with the other half in quantity of soap-boilers' waste ashes blended intimately together with a spade or shovel. To twelve hundred weight of this mixture add one hundred weight of quick lime, and unite it in the like manner. The whole is then to be put into large square iron pans, and have a sufficient quantity of sea-water poured on it to dissolve the lime, ashes, &c. while the mass is well stirred with an iron rake to effect a still more minute mixture. Beneath these pans, a cool fire is now to be kindled, and kept briskly and incessantly burning for forty-eight hours; the pans being, all that time, kept sufficiently supplied with more sea-water, for the purpose of impregnating the materials with a greater degree of the saline quality, till they

acquire a proper consistence for calcination in a melting furnace called a calcar. The apparatus of this furnace is to be constructed after the usual manner of a calcar; except that there is to be a wall above the grate room, in order to separate the fire from the materials laid on the bottom. An intense degree of heat is required to be used in this calcar, by means of which the saline mass boiled in the pan will be completely dissolved; and it must afterwards be kept one hour in a state of fusion, during which time the volatile part will be expelled, and a fixed alkaline salt alone be left remaining. This, being cooled in iron pans, produces our British barilla; resembling that imported from Spain, for which such large sums are annually paid at foreign markets.

Best Method of Destroying the Black Canker.

THE black canker is a name given by agriculturists to a most voracious caterpillar, which commits great devastation among turnips. There is no method more advisable for destroying these destructive insects, and many others, than that which was adopted by the celebrated Mr. Coke, of Norfolk, in the year 1784; when this gentleman purchased four hundred ducks, and set them at liberty on a field of thirty-three acres of turnips, dreadfully infested with these black canker caterpillars, which they completely cleared of those devourers

in five days. By a similar mode, and in relative proportions, ducks, and other domesticated poultry, might be rendered serviceable on almost all farms; and, with proper precautions, occasionally, in most large gardens.

Horsham Capons.

THE great emporium of capons, Dr. Hunter remarks, is Horsham, in the county of Sussex, where they are fattened to an extent unknown in other places; often, when fully fed, exceeding the weight of nine pounds. They are chiefly fed with barley-meal, milk, and the skimmings of the pot; that is, with something which is greasy, but to finish their fattening, sweet and good molasses, or treacle, is the article depended on. The practice of castrating, rearing, and fattening capons, was formerly well understood in almost every village of the northern parts of this island; but the art, Dr. Hunter observes, is now nearly lost; a very singular circumstance, in an age of such unbounded luxury. This gentleman benevolently recommends the revival of a practice which may be so profitably undertaken by the families of cottagers; a valuable and numerous class of society, whose comforts many gentlemen of large property have lately shewn a laudable disposition to increase.

An Account of Canadian Mastich.

THE Mastich of Canada is not any

substance peculiarly produced in that country; but a contrivance, the effect of necessity, to supply the want of materials used for the same purpose in other countries.

To make this composition, take of Spanish white half a pound, ceruse a quarter of a pound, litharge an ounce and a half, linseed oil a pint.

The Spanish white and the ceruse must be finely powdered and sifted. The litharge and the oil being boiled together, take it off the fire, and let it stand to cool, until the finger can bear its heat; then stir the powder into it, by little and little, taking care to mix it well, until it comes into the consistence of a paste, which can be easily moulded by the fingers. Though it dries if kept, yet, when you have occasion to use it, you may work it with your fingers, until it becomes as soft as butter; and then you employ it with ease. This paste will effectually stop up all chinks or cracks in wooden vessels, and no motion will displace it; the glaziers of Quebec, Montreal, and Trois Rivières, use it with success for fixing their panes, instead of glue, sprigs, or paper; and where no pitch can be had, it would prove an exceeding good succedaneum, in paying the seams of sloops, boats, and other vessels. Indeed it may be applied to many other useful purposes, in country places, and among poor people, who cannot always have recourse to the assistance of handicraftsmen.

A Receipt for the Hooping Cough.

Communicated by a Person of Distinction.

TAKE oil of mace half an ounce, old tallow candle about an inch and a half, saffron a penny worth, best French brandy a quarter of a pint. Let them just simmer together over the fire, in a new earthen pipkin. Cut a piece of brown paper in the shape of a heart; spread this ointment on the paper, and apply it to the stomach, the sharpened end of the paper uppermost. Anoint the stomach, night and morning, with this ointment, still keeping the paper on.

An easy, short, and certain Method of treating Persons bit by mad Animals. By Claude du Choisel, of the Society of Jesus, Apothecary to the Mission of Pondicherry in the East Indies. Translated from the French by a Physician.

OF all the diseases which afflict human nature, none is more terrible than that produced by the bite of mad animals; a disease that too often happens even in these northern regions; and numerous specifics have been presented to the Public, supported by the greatest men in the profession, which yet, upon repeated trials, have proved ineffectual. But, after all, as we are hardly to suppose that there is no such thing in nature as an antidote to this poison, we should still use our best endeavours to find it out, and willingly embrace every

hint that has a tendency thereto. The Translator observes, that it is more than a hint which is promised in this little tract: it is a certain method of cure; the result, not of mere vague hypothesis, but of solid experiments, made upon at least 300 persons, with constant good success.

"I begin," says M. Du Choisel, "with rubbing a drachm of mercurial ointment upon the wounded part, keeping open the wound as much as possible, in order that the ointment may penetrate into it. The next day I repeat the unction on all the bitten member, and purge my patient with a drachm of the mercurial pills. The third day, after rubbing in the ointment only on the bitten part, I give him a small mercurial bolus, or the fourth part of the dose above mentioned. I continue thus for ten days to rub in a drachm of the ointment every morning, and to give the laxative bolus, which commonly procures the patient two or three stools, and hinders the mercury from affecting the upper parts. At the end of ten days, I purge again with the same pills, and dismiss the patient."

The Mercurial Pills.

THREE drachms of crude mercury, extinguished in a drachm of turpentine. Choice rhubarb, colloquintida in powder, and gutta gamba, of each two drachms. I make up the whole with a sufficient quantity of clarified honey. The dose one drachm.

Mercurial Ointment.

ONE ounce of crude mercury extinguished in two drachms of turpentine; mutton-suet, three ounces; make an ointment of the whole. The quantity to be rubbed in at every unction in this disease is one drachm.

“The method I have described, and the time mentioned, are only proper for those who come to be taken care of immediately after being bit: for, when two or three weeks have passed after the bite, it is evident we must increase the dose of the medicines, and continue the use of them for a longer time, because the disease has taken deeper root. It is not necessary to observe, that the dose must be lessened to children in proportion to their age. For them, I cause small quantities of the ointment to be rubbed in every day for fifteen days, and purge them once in three days with syrup of rhubarb.

“As to regimen, I forbid my patients the use of things tart or acid, and all crude meats, or such as are hard to digest. For the rest, I give them entire liberty to eat what they please. Bathing in the sea has hitherto been looked upon as an infallible preservative against the *rabies*. The experience I have had of it in all those patients who were not treated according to my new method, has proved to me the falsity of that opinion.

“Although it be very rare that the method I have used occasions a saliva-

tion, yet it sometimes happens. This gives me no uneasiness: I continue in my usual way. I had rather see a patient under a salivation for a few days than mad. However, the mercury, for the most part, goes off by stool, without any disturbance.”

F. du Choisel declares, that he had not made use of this remedy, but in consequence of the experiments and dissertation of the late M. Desault, fellow of the College of Physicians of the city of Bourdeaux. This able physician, from what appearances he had observed on opening some bodies of animals that died of this madness, and from the authority of some ancient authors, was led to think that worms were the cause of this disease; and, seeing that the famous powder of Palmarius was composed of vermifuges only, he determined to introduce mercury into the blood, as the fittest medicine to destroy worms, which he supposed were dispersed through all the fluids.

The English editor observes, that, in the number of authors who have recommended the use of mercurials in this disease, Dr. James, and the celebrated Van Swieten, deserve to be mentioned, having both treated pretty largely on this subject. Dr. James, in particular, in a dissertation intitled *A new Method of curing Madness, &c.* which was laid before the Royal Society in February 1741, has given us an account of many experiments he had success-

fully made with mercurials, first on dogs, and afterwards on men. The preparation of mercury he employed was turbith mineral; which (the editor adds) seems however not to be the most advisable; since, in some cases, where there are evident signs of inflammation about the throat and fauces, the use of so irritating a medicine may be attended with many bad consequences. And, in any case, the simple mercurial ointment, externally applied, or the milder mercurials, given externally, will produce all the good effects we can expect from mercury in the cure of this disease.

Receipt for a Dropsy.

TAKE the large leaves that grow upon the stem of the artichoke; wipe (not wash) them; stamp them in a mortar, and strain out the juice through a linen cloth, forcing it out: then put a pint of the juice into a quart bottle with a pint of Madeira wine, or mountain, if you cannot get good Madeira.

Take three spoonsful every morning fasting, and three spoonsful likewise at going to bed. The dose may be increased to four or five, if the case require it, and the stomach will bear it. Mind to shake the bottle well whenever you take it.

N. B. It is a very safe medicine, being a fine bitter for the stomach, and is the most approved by experience that is known.

A Remedy for the Dysentery.

“The whole process is simple; for it is no more than to take new churned butter, without salt, and, just skimming off the curdy part, when melted over a clear fire, to give two spoonsful of the clarified remainder twice or thrice within the day to the person affected. And this has never failed to make an almost instant cure; in many cases, the communicator of this valuable remedy had himself the pleasure to relieve officiously by its effects—who were persons, for the most part, at the point of death, and solemnly resigned to that last cure of every malady, by their physician’s farewell sentences.

“A long time after the great Mr. Boyle had published his experience of this noble medicine, from his frequent proofs of it in Ireland, where dysenteries are more frequent than in England, there happened at the siege of Londonderry such a general demonstration of its efficacy, as leaves the subsequent neglect of it no way to be accounted for, but from the simplicity of it. For, when by the fatigues and wants of the brave garrison of Londonderry, they found themselves in greater danger from the havock of this terrible disease, than from the efforts of the enemy, we are informed by the Rev. Dr. Walker, the historian of that siege, that the distemper stopt at once, upon the soldiers finding a concealed reserve of casks of tallow in a merchant’s warehouse, and dividing it

among the companies to melt with and lengthen out their short allowance of bad oatmeal.

“An acquaintance of my own, a gentleman of the prescribing faculty, complained to me some years ago of the mortality of this distemper, then an epidemic one, in London. I advised him to make trial of the before-mentioned remedy, to which he first objected, that he could not see, upon what theory, to ground a likelihood of such success in using it. For answer, I referred him to a well-known experiment in fermentation, where, on barely throwing in a little melted grease, or a small quantity of animal oil, upon the surface of a working liquor, when in highest foam, the curbed intestine motion in an instant sinks to flatness.

“The doctor, after weighing this, and more to the same purpose, smiled intuitively, and gave me for reply this pleasant, short, and honest declaration, ‘That, if ever he should have occasion to make trial of it on himself or his own family, he would not only do it, but expect good consequence.—But, with regard to his out-patients, as long as he must hang his bills upon apothecaries’ files, he might as prudently be hanged himself as venture to prescribe short remedies.’

“I fear there is but too much probability of these prudential sentiments prevailing in camp, as well as in town doctors; and, if so, unless the general

of an army, making first sufficient trial to convince himself, would afterwards compel the practice, there seems little prospect of relieving such a fleet or field calamity, as, though it should not have been near so fatal as pretended in the papers, it may, too probably, become so in the wet and winter progress of a war.

“I do not know, whether I should add (and yet it is not too remote from the immediate point in view, considering how liable an army is, especially, where long entrenched in marshy situations, to defluations on the eyes or breast) that in whatever other case, of salts too sharp and active, none of the trite remedies, however tedious all of them, and some extremely mortifying, will be found of any use, comparatively with this plain and pleasant one, which need be taken, in the last-named intentions, only to half the quantity, persisting night and morning for some time uninterruptedly.”

Remedies against the Venemous Bite of Mad Dogs; Vipers, &c. by the Sieur Merlet of Rochelle in France, and approved by the College of Physicians there.

For the Bite of a Mad Dog.

TAKE a handful of white daisies, fresh gathered with the roots, which are to be cleaned from the earth without washing. Half a handful of the roots of honey-suckles, the younger the better, which are to be cleaned like those of

the daisies, and split into small pieces, that they may be more easily bruised. One root of scorsonere prepared as the former; as much sage as can be taken up between the finger and thumb; half a clove of garlick peeled; two or three leaves of rue; one handful of sea-salt: beat them all together in a mortar large enough to contain the juice, which must be carefully preserved; when they have been well beaten, put them juice and all into a glazed earthen vessel, with about two bottles of white wine, and let them stand twenty-four hours. Of this infusion give the patient about two glasses, or a good cup full, every morning fasting, for eight mornings successively, and let neither food nor drink be taken for three hours afterwards; no confinement or regimen is necessary.

For the Bite of Serpents and Vipers.

THE person who has been bitten or stung must take the head of the animal, and cleaving it in two apply it to the wound; the body must then be opened, and having taken out the liver, and cleansed it from the gall, it must be bruised in a cup, or any other convenient vessel, and swallowed.

But as this remedy can only be used when the animal that gave the wound can be secured, the following may be substituted in its stead.

Take a handful of the roots of burdock, scrape them well, and throw away

the heart; a handful of the roots of long wort, called also the petty mullein, wood blade, torch wood, and high taper, and use as the burdock; a handful of the bark of the roots of ash; it must be the most tender and well scraped: beat them all together, and infuse them in a quart of white wine, of which let the patient drink eight mornings successively. The dose, it is presumed, is to be an eighth part of the whole, as the whole seems intended to be taken in eight successive mornings. If the patient happen to have made any ligature above the bite, with a view to prevent the circulation of the venom, it must be immediately loosed, to prevent the risk of being lamed.

The efficacy of these medicines was experienced by great numbers of people, to whom the grandfather and the mother of M. Merlet dispensed them for many years; the secret was communicated by his grandfather when he died to his mother, and by his mother when she died to him, and he made it public for the general benefit of mankind.

A certain method of knowing whether a Dog, when he has bitten any person, after being killed, was really mad.

By M. Petit, Surgeon in France.

RUB the throat, the teeth, and the gums, of the dead dog with a piece of meat that has been dressed, taking care that there be no blood to stain it, and then offer it to a living dog; if he refuse

it, with crying and howling, the dead dog was certainly mad ; but, if the vic-tuals are received and taken, there is nothing to fear.

Receipt for the Canker.

A SURGEON educated at Dr. Stephens's hospital in Dublin informs us, that above 23 years ago the following medicine was commonly used in cancerous cases, and often with success in that hospital. It was said to be old Plunkett's receipt, and is given in the language of that famous quack. Take crowsfoot which grows in low grounds one handful well pounded, dog fennel three sprigs ditto, crude brimstone three middling thimbles full, white arsenic the same quantity. All incorporated well in a mortar, then made into small balls, the size of nutmegs, and dried in the sun.

To apply it.

THE balls must be bruised into fine powder, and mixed with the yolk of a fresh egg, and laid over the sore, covered with a piece of pig's bladder split, or stripping of a calf when dropt, which must be cut to the size of the sore, and smeared with the yolk of the egg. If it be applied to the nose or lip, you must take care the patient does not swallow any of the humour. You must also take care not to lay the plaster too broad on the face, or near the heart ; it is a hazard to exceed the breadth of a crown,

but, in the feet or legs, as far as the sore goes.

The plaster must not be stirred till it drops off itself, which will be in a week, but must have a clean bandage twice a day.

A Remedy for a Lameness produced by a fixed Contraction of the parts affected.

“ In a former letter I considered the case of a lameness from some violent strain, which produced such an extension of some of the muscles as rendered the part affected incapable of its easy and proper motion.

“ I shall here give you my thoughts of a lameness resulting from a contrary state of the muscles affected, viz. such a fixed contraction of them as renders the part they are connected with immoveable.

“ It may lead us into a right notion of the cause of this disease, if we consider that every fibre, vessel, membrane, and muscle of the body, which is dry, rigid, contracted, and immoveable, becomes such through the want of particles of fluid in their intestines, sufficient to keep them in their natural state of distention and mobility, or moveableness.

“ This want of fluid in their intestines (as I apprehend) is occasioned by a viscid state of the blood's obstructions in the course of its circulation ; and a deficient secretion of the lymph from it.

The internal remedies I do not now take into consideration ; but it may be observed, that those outward applications are proper which can fill the interstices of the contracted vessels and muscles with such a fluid as will bring them to their natural distension, and render them duly distractile and moveable.

“I shall now acquaint you with an external remedy, which has been very effectual for recovering the use of a limb that had long been disabled by a fixed contraction of some of the muscles.

“Many years ago, (while I lived at Yeovill in Somersetshire,) my advice was desired for a poor man’s child, a boy about eight or nine years of age, one of whose legs was contracted more than when a person is sitting in a chair. He could not stretch it out, or move it; neither could it be extended by any other, means, without an injury to the part affected.

“I prescribed a relaxing liniment, of which carriers’ oil was one chief ingredient ; and ordered the parts affected to be gently rubbed with it ; but it was of no great service.

“The probable just consequences of this poor boy’s living without the use of that limb, very much moved my pity ; and, while I was further considering what further might be done for his relief, it came into my mind that the glovers of the town brought their lamb and kid-skins (which were dry, stiff, and hard) to be soft and supple as gloves,

by rubbing them with a liquor made with the yolk of eggs and water.

“Hereupon I reasoned thus with myself, viz. Since this egg liquor is so efficacious in removing contractions from the parts of dead animals, fibres, vessels, and membranes, (by art made dry, stiff, and hard,) why may it not be as effectual when supplied to living animal fibres, vessels, and membranes, in a state of contraction?” And, resolved to try its efficacy in the case of this poor boy, I ordered the contracted parts of his leg to be gently rubbed two or three times a day with the egg liquor, and by this means he easily recovered the perfect use of his leg.

“This egg liquor I advise to be made in the following manner, viz.

“Take the yolk of a new laid egg, let it be beaten with a spoon to the greatest thinness, then, by a spoonful at a time, add three ounces of pure water, agitating the mixture continually, that the egg and water may be well incorporated.

“This liquor may be applied to the parts contracted cold, or only milk warm, by a gentle friction for a few minutes, three or four times a day.

“This remedy I have since advised in like cases, and with the like happy success ; and others, to whom I have communicated it, have found the same advantage from it in such cases.

“And, as this communication may be useful to persons lame by a contraction of some muscles of the body, I hope it

will be acceptable to you and to the public, from,

Bagnio-Court, Sir, yours, &c.
Newgate-Street. THE. LOBB.

SIR, *July 25, 1760.*

YESTERDAY Mr. Morris came and returned me thanks for my account of the egg liquor, which gave me an opportunity of writing from his mouth the narrative of his case.

It proves that the outward application of the egg liquor is not only an effectual remedy against fixed contractions of any muscles of the body, but also against the palsy.

This is a discovery worthy to be communicated to the public.

It is with pleasure I send you this very remarkable case, and with pleasure I doubt not you will insert it in your paper,

Bagnio-Court, Yours, &c.
Newgate-Street. THE. LOBB.

A Remedy against the Palsy.

MR. WILLIAM MORRIS, of New-street in Cloth-fair, aged sixty-one years, a barber by trade, and the watchman in Bartholomew-close, was taken on Friday, June 13, 1760, about eight o'clock in the evening, with the palsy in his right hand, so far as his wrist.

He had no pain, and no feeling, either in his hand or fingers, which became useless.

He was three weeks an out-patient

at St. Bartholomew's hospital, and used a variety of medicines without benefit.

July the 5th he read in the Westminster Journal, Dr. Lobb's account of a boy cured of a lameness by the outward application of a liquor made with the yolk of a new-laid egg and water, and resolved to try it.

In two or three days after reading that newspaper, he began the use of the egg liquor: his wife rubbed his hand and fingers with it three or four times a day, for about a quarter of an hour, and in about a week's time he recovered the use of his hand, and became able to shave again.

Attested July 25, 1760, by William Morris and Susan Morris his wife, and Mary Morris his daughter.

* * * The editor of the present work from reading the above, many years since, was induced to try the same experiment in 1809 upon a youth *seventeen* years of age, who, from the carelessness of a servant in his infancy, had fallen from a dresser, and, from her condemnable conduct in concealing it, his limb had contracted similarly to that of the lad mentioned above by Dr. Lobb. By pursuing the same remedy, the same salutary effects were produced; and the young man now walks about, as firmly to his different avocations, as though nothing had ever happened to him.

Such a powerful remedy from such a

simple ingredient cannot be too much known; and it is for this salutary purpose that it forms part of the present publication.

It must be observed, however, that the embrocation must be persisted in, to produce the desired effect; for the youth last mentioned did not perceive any alteration for the better, till after using the egg water for some months.

Dr. Forsyth's Method of sending Fruit to Windsor or Weymouth, for the Use of his Majesty and the Royal Family.

IF fruit is to be sent to any considerable distance, the greatest care should be taken in packing it; as, from improper packing, it is often totally spoiled in the carriage. When packed in baskets, they are liable to be compressed among the heavy luggage, and fruit is consequently injured. "I would, therefore," says Mr. Forsyth, "recommend boxes made of strong deal, of different sizes, according to the quantity of fruit to be packed. The following," adds this gentleman, "are the dimensions of the boxes in which we sent fruit by the coach to Windsor or Weymouth, for the use of his Majesty and the Royal Family: viz. the larger box is two feet long, fourteen inches broad, and the same in depth; the smaller box is one foot nine inches long, one foot broad, and the same deep. These boxes are made of inch deal, and well secured with three

iron clamps at each corner; and they have two small iron handles, one at each end, by which they are fastened to the roof of the coach. In these boxes we send melons, currants, cherries, pears, peaches, nectarines, plums, and grapes, packed so as always to have the heaviest fruit at bottom. The melons are wrapped up in soft paper; the pears, peaches, nectarines, plums, and grapes, are first wrapped up in vine leaves, and then in paper: the cherries and currants are packed in flat tin boxes, one foot four inches long, two inches broad, and four deep." For packing, they first place a layer of fine long and dry moss in the bottom of the tin box, next a layer of currants or cherries, and then another layer of moss; and thus, alternately, fruit and moss; till the box is so filled, that, when the lid is hasped down, the fruit may be firmly enough packed to preserve it from friction. This being done, a layer of fine moss, well mixed with short dry grass, is placed in the bottom of one of the deal boxes; then the melons are packed in with some of the same materials, which are not only packed tight between all the rows of melons, but also between all the melons in the same row, which should be as nearly of a size as possible, till the layer of melons be finished. A thin layer of moss and grass being then put over them, the tin box of currants or cherries is placed on it, packed firmly round with moss to prevent it from shaking;

and, above that, on a thin layer of moss, the pears are next firmly packed, but not so as to bruise them, in the same way as the melons. Thus, with alternate layers of fruit and moss, the peaches, nectarines, plumbs, and lastly the grapes, are all packed up, with moss sufficient at the top to make the lid shut down tight enough to prevent friction among the fruit. The other box being packed in a similar manner, they are carefully locked up, and corded; two keys alike serving for both boxes, one of which is kept by the person who packs the fruit, and the other by the person who is to unpack it. The moss and grass are always returned in the boxes, which, with a little addition, serve the whole season; being shaken up, and well-aired, after each journey, and keeping them sweet and clean. By pursuing this method, Mr. Forsyth adds, they have never failed of success; and, if fruit be packed according to these directions, it may be sent with perfect safety, either by coaches or waggons, to the farthest part of the kingdom.

Valuable Receipt for making Ginger Wine.

THE best method of making this very cheap, pleasant, and salutary wine, is but little known; and the following receipt, long confined to a few families, has with great difficulty been obtained for the purpose of enriching this work.

—To every gallon of water, put two pounds of lump sugar, and one ounce and a half of grossly pounded ginger tied in a coarse linen bag. Boil these together half an hour, or as long as any scum continues to rise, which must be carefully skimmed off. Put this liquor, when sufficiently boiled, into a tub; and, on its attaining the warmth of new milk, add the juice and rind of two lemons and half a Seville orange, for each gallon. If ten gallons be made, put in two table spoonsful of yeast on a piece of toasted bread. Should the wine be made in cold weather, it must be kept in a warm place, the better to promote fermentation, which sometimes does not take place for a day or two. If it ferments freely, tun it up the third day, ginger and rinds together, in a cask just calculated to hold it, keeping out a small portion for the purpose of preserving the cask full, while it continues working, which must by no means be filled up with any part that flows over. When it has ceased fermenting, rack it off into another cask; adding to every four gallons a quart of the best brandy, with half an ounce of isinglass previously dissolved in some of the wine. In one month's time, it will be fit to drink or bottle; and few families, it may be presumed, who once make it, and experience its good effects, will ever afterward choose to be without a cordial wine at once so cheap and comfortable.

*Dr. Hunter's Instructions for making
Potatoe Yeast.*

BOIL a pound of mealy potatoes till they are thoroughly done; then skin them, mash them very smooth, and put to the mass as much hot water as will make it of the consistency of common yeast; after which, run it through a colander, adding two ounces of brown sugar; and, when only just warm, stir in two table spoonsful of common yeast. Keep the mixture warm till it has done fermenting, and in twenty-four hours it will be fit for use. The pound of potatoes makes a quart of yeast, which will keep a month or six weeks. The bread is recommended by Dr. Hunter, to be laid eight or ten hours before baking; who says that it is not, when made with this potatoe yeast, to be distinguished from that made with yeast purchased of the brewer.

Curious and Fashionable Dish at Paris, called Potage à la Jambe de Bois, or Wooden-Leg Soup.

THE communicator of this singular receipt, a French writer of much celebrity, describes it with a vivacity suitable to the denomination which it bears. The name of this soup having excited the curiosity of many persons, natives as well as foreigners, who were naturally desirous to know the method of preparing it, and it being in truth an excellent restorative, he was induced to make public the genuine receipt—Take

a shin of beef, and saw off the two ends, leaving the bone more than a foot long; put it into the soup kettle, with some good broth, and a large slice of beef with the gravy drawn in a stewpan of cold water. When the liquor has been well skimmed, it must be seasoned with salt, pepper, and some cloves; then put in two or three dozen carrots, a dozen each of onions, heads of celery, and turnips, a bundle of sweet herbs, and two old hen partridges. The kettle must be set on the fire early in the morning, and kept very gently boiling, that the soup may be made easier and better. In the mean time, take a large slice of about two pounds weight round a fine fillet of veal; let it simmer in a stewpan, wetted with some of the soup, after the fat of it has been well skimmed off; then add a dozen heads of celery, and pass the whole into the soup about an hour before serving it up. The soup being sufficiently done, and found to be of a good flavour, put rasped or chipped crusts of the soup bread in a stewpan; wet them with some of the soup from which the fat has been skimmed, and let them simmer a short time. When they are enough, arrange them in the soup dish, garnish them with all sorts of vegetables contained in the soup, and serve up the whole quite hot. It is easy to see, says the ingenious communicator, that it is this shin of beef, set up with great pomp in the centre, that gave the soup the appellation of wooden-leg soup:

and, though we doubt whether it owes its goodness, so much as its name, to the shin of beef, the union of the large slice of beef, the ponderous cutlet of veal, and so capital an assemblage of vegetables, even without the old hen partridges, cannot fail to produce an excellent essence, at once healthful, nourishing, and agreeable; and, as before observed, singularly restorative.

Wonderful Effects of the Art of Hatching Chickens in Ovens.

IN Egypt the art of hatching chickens in ovens is well known to have been long successfully practised; yet, it has lately been asserted, this knowledge is there confined to the inhabitants of a single village and its immediate neighbourhood. The number of ovens, erected there, however, for this purpose has been stated to be three hundred and eighty-six, which are in constant employ for six months; and, as each brood is supposed to consist of thirty thousand chickens, and the eggs are hatched in three weeks, the prodigious number of chickens to which these Egyptian ovens annually communicate life is estimated at ninety-two millions six hundred and forty thousand! It seems singular, that none of our European speculators have yet seriously availed themselves of the advantages derivable from such a practice; among whom there are, it must be confessed, always a very sufficient number ready to risk an application of the

old adage, by "reckoning their chickens before they are hatched." Be this as it may, Reaumur, the celebrated French naturalist, actually made the experiment, and is generally thought to have reduced this art to positively fixed principles. The requisite heat he completely ascertained to be nearly the same as that marked thirty-six degrees on his own thermometer, which is equal to about ninety-six on that of Fahrenheit. This ingenious naturalist employed stoves of any form whatever, which were heated by being placed near or in a room over a baker's oven. The eggs, being carefully deposited, were occasionally turned and shifted in a way similar to that in which it is customary for a common hen to proceed during her incubation, so as to let each egg equally participate in the unavoidable irregularities of the stove. The chief difficulty was that of always attending to the exact degree of heat. Accordingly, he melted and poured into a phial two parts of butter and one of tallow; when the heat was of a proper temperature, this liquid grease resembled a thick syrup: when too great, on holding the phial with a gentle inclination, it flowed like oil; but, when the warmth was too weak, the mixture remained fixed in a lump. By placing, therefore, this phial in the stove, the degree of heat was easily regulated; and, in fact, the experiment fully succeeded; as, there is good reason to believe, will

always happen, if conducted with due care and precaution. Having thus hatched the chickens, Reaumur contrived to provide them with artificial parents; by lining a sort of hollow covers or boxes with soft fur, under which they soon fled for warmth or shelter, in the same manner as beneath the wings of an actual hen. What he called a woollen hen, or basket lined with wool, was found to be quite sufficient. After a few days, the chickens thus hatched may be turned out into the open air, and confined to the care of capons, or even of cocks, both of which are easily taught to perform the maternal office, and watch them with a solicitude little if at all inferior to that commonly evinced by hens. One method of preparing a capon or cock for this office, is by plucking off some of the feathers of the breast, then stinging it a little with nettles at night, and placing the chickens beneath him in the dark; after which, it is said, pleased with the ease which their warmth affords him, he uniformly attends them, and shelters them under his wings, till they are sufficiently grown to take care of themselves. A very curious account appeared in the newspapers, of a woman having hatched a chicken, by wearing an egg night and day in her bosom; to which fowl were ascribed qualities far less credible than the simple fact of its having been thus produced. Enough has been often done to afford the fullest

satisfaction to curiosity: what remains to be effected, is the rendering it conducive to individual and general advantage; against which the high price of corn affords, perhaps, the most serious and substantial present objection. By the equable distribution of heat, which modern science has rendered perfectly familiar, it should seem that there would be very little difficulty in making the Europeans surpass even the Egyptians, as to the astonishing number of chickens thus artificially produced. This offers, at least, a fair field of speculation for the famous light and heat company, who might then count for certain that their chickens would soon be hatched.

*Singular French Method of making
and keeping a constant Supply of
Red or White Wine Vinegar.*

ACCORDING to the quantity of vinegar which they are desirous of making, a vessel more or less large is procured. For five gallons, take a new cask of that size; if old, it must be chipped all over the inside. Then boil a quart of the very strongest vinegar, pour it in as hot as possible, bung it down close, and roll the barrel till the vinegar becomes quite cold. Six hours after, take out the vinegar, and fix the barrel in a warm situation. Having bunged it up, make a hole on the top of the barrel, near the edge where the head is inserted, of a size sufficiently large to admit a proper funnel, through which pour two quarts of

the best vinegar. Eight days after, add a quart of any wine proper for making vinegar; and so, every eight days, continue to put in an additional quart of such wine till the barrel becomes half full, and then a larger quantity may be introduced. Care, however, must be taken, that the vinegar is always kept equally strong with what was at first put in; for, if suffered to become weaker, the additional wine will never acquire the same strength. The barrel being full, and the vinegar its due strength, draw off two-thirds into another cask; and afterward, putting more wine, a little at a time, into the original barrel, as before directed, it will afford a constant supply of good vinegar. The wines, most suitable for the purpose of making vinegar, are those which are drawn off the lees, palled or dead, turned sour, and destitute of flavour. When the vinegar is not sufficiently coloured, it is made red by adding the juice of mulberries, or even ripe blackberries. Where the vinegar is required to be white, put any quantity over the fire, and boil it till a fourth part is reduced; then, distilling it in an alembic, draw off what is wanted. The hint afforded by this practice of preparing the barrel is deserving of particular attention; as its principle seems susceptible of being beneficially applied in a variety of ways.

Spring Vinegar of Herbs, as made in France.

THE French are famous for their vine-

gars, of which they have a prodigious variety; they make them of almost every herb, flower, fruit, spice, &c. separately as well as in innumerable combinations, with a skill which can only result from considerable experience. This spring vinegar of herbs is, of course, more or less agreeable, according to the taste and judgment exercised in the selections and preparations of the different vegetables used on the occasion. The following are genuine directions for making it—Toward the end of May, or beginning of June, gather all sorts of small herbs; such as cresses, pimpernel, chervil, &c. dry them in the sun; and put them in a jar which holds about six quarts, with ten cloves of garlic, as many shallots, six onions, a good pinch of mustard seed, twenty cloves, half a drachm of mace, a drachm of long pepper, and a lemon sliced with its rind. Fill the jar with vinegar; and, having well closed it, let it stand exposed to the heat of the sun eight or ten days. Afterward strain it through a cotton or flannel bag, put it into bottles, cover the corks with leather, and keep the vinegar for use.

Cure for Chilblains.

IF, before any inflammation take place, the feet or hands affected are well washed morning and evening with hot water, or even with cold water on going to bed, it will generally stop their progress; especially if warm socks or gloves be constantly worn: but, when

they are actually inflamed, dip a four-times folded rag into a mixture composed of four ounces of spirits of wine and camphor, and one ounce of Venice treacle; which must be tied every night on the chilblains till they quite disappear. With these precautions, they will seldom or never be found to ulcerate; or, as it is commonly called, to break: when this happens, dissolve an ounce of common turpentine in the yolk of an egg, and mix it up into a balsam, with half an ounce of lamp black, or even soot, and a drachm of oil or spirits of turpentine. Spread this balsam on a pledget of lint large enough entirely to cover the ulcer, tie it on with warm cloths over the part affected; and renew the dressings every morning and evening, which will speedily effect a cure. Soft leather socks, if worn before the first approach of winter, in October at farthest, and never suffered to get wet or hard, will generally preserve from chilblains even those who are most subject to be troubled with them.

*Ingenious French Vegetative Liquid,
for making Bulbous Roots flower
beautifully in ornamental Glasses,
without Earth, during the Winter
Season.*

DISSOLVE, gradually, in a glazed earthen or glass vessel, three ounces of saltpetre, one ounce of common salt, and half an ounce of salt of tartar, with a pint of rain water. When the solu-

tion is completed, add half an ounce of loaf sugar; filter the whole through a bag or blotting paper, and keep it bottled for use. Into each flower-glass, filled with rain or river water, are to be put eight or ten drops of this liquid. The glasses must be kept constantly full, and the water renewed every tenth or twelfth day at farthest; to which must always be added the requisite number of drops of the vegetative liquor. To ensure complete success, however, the glasses ought to stand on a mantle or chimney-piece where a fire is regularly kept in cold weather. The fibres of the roots must, of course, always imbibe the liquid; and, with proper management, a fine succession of flowers may be kept up during the most rigorous seasons; such as crocuses of different colours, tulips, hyacinths, snow-drops, &c.

*Art of Extracting the finest Carmine
Powder from Clippings of Scarlet
Cloth.*

THAT incomparable crimson colour, called carmine, which so beautifully participates in the most delicate tints of scarlet and of purple, is so very expensive, that miniature painters are often induced to substitute for carmine a composition of lake; by the following process, however, it is credibly asserted, that a better carmine may with certainty be manufactured than much of what is imported from France—Take five or

six gallons of the purest water, and dissolve in it a sufficient quantity of potash to make a strong ley. After having filtered the solution, put it in a brass pot, and boil in it a pound of the clean shreds or clippings of the finest scarlet broad cloth dyed in grain, till they have entirely lost their colour; then squeeze the shreds, and pass all the ley through a flannel bag. Dissolve two pounds of alum in a proper quantity of water, and add this solution to the ley; stir them well together, and the whole will become rather thick. It is then to be repassed through the flannel bag, and the liquor will run out clear; but, if it be at all tinged, it is again to be boiled, with the addition of a small quantity of dissolved alum, and passed through the bag a third time, when all the carmine will be left behind. Fresh water is then to be poured repeatedly into the bag, till all the alum is washed away: after which the colour must be dried, so as to prevent any dust from settling on it; and, being previously reduced to an impalpable powder, on glass or marble, it will be immediately fit for use. The best carmine generally sold, however, is supposed to be manufactured from cochineal, by a process which is carefully concealed among the few who are interested in keeping the secret.

Choicest Green and Yellow Usquebaugh.

THESE cordial liquors are seldom made well for sale, or they would be in

much higher estimation. The best way of preparing them is as follows—Take a gallon of the best brandy, an ounce of cinnamon, half an ounce each of mace and cloves, a quarter of an ounce each of nutmeg and ginger, and the rind of a Seville orange; beat the whole of the spices in a mortar, and infuse them in the brandy for eight days. Then boil two ounces of sliced and bruised stick liquorice, and a pound of stoned sun or jar raisins, in three pints of water, till reduced to half the quantity; and, straining the liquid, dissolve in it two ounces of powdered loaf sugar. Mix this, in another vessel, with the clear infusion of the brandy and spices, and the usquebaugh will want nothing but the respective colours. To make half this quantity of usquebaugh green, pound sufficient spinach to produce half a gill of juice; mix it with as much water; simmer them slowly over the fire for ten minutes; and, when cool, add this green decoction to colour that portion of the liquor: for the other half, which is wanted to be made yellow, steep half an ounce of saffron in brandy or white wine, press it through a soft linen bag, and add it to the remainder of the liquor. Put into each quantity a few drops of warm alum finings; well shake the bottles two or three times a day, for three or four days, carefully giving it vent each time; and, in less than a month, these excellent stomachic cordials will be sufficiently fine, and fit for use.

Method of making Alum Finings for all Sorts of Spirituous Compounds and Cordials.

THE method of preparing alum water for the purpose of making what is called finings, is by boiling a drachm of alum in a pint of water, till half the water has evaporated; and putting in the cordial liquor, which requires fining, after the rate of only half a tea-spoonful, made of the warmth of new milk, for every gallon. This small quantity will not be found at all to affect the liquor; but care must be taken never to exceed that proportion.

Fine English Hollands, and other Cordial Gins.

By the following easy method, an excellent imitation may be made of the best Hollands gin—Take a lump or two of sugar, two tea-spoonsful each of oils of juniper, turpentine, and almonds, and twenty drops of oil of vitriol; and rub them in a marble mortar, with about half a gill of the strongest spirits of wine, such as will burn dry in a silver spoon, introduced by a little at a time, till the spirit kills or overpowers all the oily appearances. Then dissolve half a pound of lump sugar in two quarts of clear water which has been boiled or distilled; and, having procured two gallons of rectified malt spirit, or rather of whiskey, mix it first with the combined oils and spirits of wine, and afterward add the dissolved sugar and water. After stir-

ring the whole well together, put in a tea-spoonful of warm alum finings, shake the whole well together, let it stand steadily to settle and clear, and draw it off or bottle it for use. If the spirits be good, particularly with whiskey, and the whole well managed, it will so resemble the best Hollands as not easily to be distinguished from it. Cordial gins, of different flavours, may be made in a similar way, more or less lowered with boiled or distilled water; but, except for the imitation of Hollands, whiskey is not to be used. By judicious combinations of dill and coriander seed, with a very small proportion of liquorice, angelica root, carraway seeds, ginger, and orange or lemon peel, and a quantity of juniper berries equal to the whole, all pounded in a mortar, boiled in a close vessel for two hours, with water enough to extract their virtues, strained off when cold, and sweetened with clarified or burnt sugar, a richness of flavour may be acquired far beyond that of any known gin, without the use of pernicious ingredients. The additions of this flavouring liquid, which would be improved by passing it through a still, and with which may be united rose and orange-flower water, must be put into the spirits previously to the alum finings.

Mr. Speechly's Ingenious Method of Renovating old Mulberry Trees.

THIS respectable horticulturist ob-

serves, that old mulberry trees often become bad bearers, or cast their fruit without its coming to maturity; in either of these cases he directs that a trench of about two feet deep, and four feet distant from the bole, should be cut round the tree. This trench is to be filled with fresh mould, enriched with cow-dung; and, as the large roots may be raised without injury, some of the compost must be put under them, so as to make the bed over which the tree stands as rich as possible. At the same time, the old wood is to be cut from the head of the tree, that the young may have sufficient space to grow in. If these operations are judiciously conducted, an old mulberry tree will, Mr. Speechly says, in a very few years, be converted into a young one. The ground near the tree, however, must never be cropped, if much fruit is expected; for the feeding fibres of the roots will otherwise be cut off by the spade, at a time when the fruit requires the utmost nourishment. The advantages of this process may, perhaps, be in part extended to other weak or aged trees.

Art of preparing Carrot Seed, so as to prevent the Crop from being spoiled by the quicker Growth of Weeds.

THIS ingenious contrivance appears to have originated with Dr. Hunter, the liberal and celebrated author of the *Georgical Essays*. As carrot seed must

be sown early, that gentleman remarks, and as it also remains a long time in the ground, the weeds frequently spoil the crop. The following method, however, he assures us, has been found effectually to prevent the above inconvenience—Mix any quantity of carrot seed with about five times the quantity of earth: moisten the whole with water; and, every second day, turn it all over. As soon as the seeds begin to swell and sprout, they may be sown with the earth. By this method, the carrot seeds will vegetate before the weeds; and the farmer will be sure of a good crop, which may be easily and cheaply hoed. This plan, if due care be taken not to carry the previous vegetation of the seed too far, may be usefully adopted with regard to other seeds and grain; such, especially, as are of slow growth, and liable to be devoured by insects which will not feed on them when the germs once begin to unfold.

Infalible Ointment for the Scab, &c. in Sheep.

THE following account of this valuable remedy for the scab and other complaints in sheep is published under the authority of Sir Joseph Banks, who says that it was brought into that part of Lincolnshire where his property is situated about thirty years since by Mr. Stephenson of Mareham; and is now so generally received, that the scab, which used to be the terror of the far-

mers, and which frequently deterred the most careful of them from taking the advantage of pasturing their sheep in the fertile and extensive commons with which that district abounds, are no longer regarded with apprehension. Indeed, far the most of them have their flocks anointed in autumn, when they return from the common, whether they shew any symptoms of scab or not; and, having so done, conclude them safe, for some time, from either giving or receiving infection. There are, in fact, persons in Lincolnshire, who contract to anoint their large sheep for five shillings a score; so far insuring the success of the operation, as to repeat it gratis, should they again break out some months afterward. The ointment used for this purpose is thus made—Rub together, in a mortar, a pound of quicksilver and half a pound of Venice turpentine, till the globules of the mercury or quicksilver disappear; then add half a pint of oil of turpentine and four pounds of hogs' lard, and mix the whole into an ointment. The method of using it, as described by Sir Joseph Banks, is to begin at the head of the sheep; and, proceeding from between the ears along the back to the end of the tail, divide the wool in a furrow till the skin can be touched: in the mean time while the furrow is making, a finger slightly dipped in the ointment is to be drawn along the bottom, where it will leave a blue stain on the skin and adjoining

wool. From this furrow, similar ones must be drawn down the shoulders and thighs to the legs, as far as they are woolly: and, if the animal be much infected, two more should be drawn along each side, parallel to that on the back; and one down each side, between the fore and hind legs. Immediately after being dressed, it is usual to turn the sheep among other stock, without any fear of the infection being communicated; and there is, Sir Joseph assures us, scarcely any instance of a sheep's suffering injury from the application. In a few days, the blotches dry up, the itching ceases, and the animal is completely cured. The insect called in Lincolnshire the sheep fag, being the *hippobosca ovina* of the Linnæan system, an animal which lives among wool, and is too well known to shepherds as hurtful to the thriving of sheep, both by the pain of its bite and the blood it sucks, is completely destroyed by this application. At the same time, the ointment is so far from injuring the wool, that the buyers usually prefer the wool where it has been used, as being found less liable to defects of joints or knots; a fault which is observed to proceed from every sudden stop in the thriving of the animal, either from want of food or from disease. The fly, or maggot, which breeds in the skin of sheep, is usually destroyed by the application of tar; and also the well-known tick, with which, as well as other ver-

min, these animals are so much infested; may, probably, be effectually destroyed by a moderate application of this excellent sheep ointment. This powerful remedy should not be used in very cold weather; when, indeed, it is but seldom needed.

Substitute for Verdigrease, in producing a fine Black Dye without Injury to Cloth, &c.

As verdigrease, though generally combined with logwood for dyeing black, is extremely apt to corrode the texture of the cloth, &c. the Society for the Encouragement of Arts, Manufactures, and Commerce, in the Adelphi, some years ago, rewarded Mr. Clegg for his discovery of a substitute in dying that colour. For this purpose, equal parts of pot-ash, or any other strong alkaline salt, and vitriol of copper, are to be separately dissolved, and the two solutions gradually mixed. If the vitriol be sufficiently saturated, the water on the surface will become transparent on adding a few drops of the alkaline solution; but, if not, it will produce a blue colour, so that no pot-ash should be added till a complete saturation be effected. These proportions of vitriol and alkaline salt will be equivalent to a similar quantity of verdigrease; and, on being combined with decoctions of logwood, in the same manner as verdigrease, will impart a fine black dye, which is by no means prejudicial to the texture of cloth, hats,

or other articles, so often rotted by pernicious black dyes.

Artificial Musk.

THE mode of making artificial musk, which is often used in Germany for that expensive odorous drug, is simply as follows—Add, to one drachm of oil of amber, by small portions at a time, four times the quantity of nitrous acid, commonly called aqua-fortis; carefully stirring them together with a glass rod all the time, and continuing so to do till the whole be converted into a yellow resin, possessing the smell of musk in great perfection. It must, of course, be kept closely stopped up, like real musk; and may sometimes supply the place of that high-priced article, not forgetting the nature of its chief ingredient.

Syrup and Oxymel of Garlic, for Old and Asthmatic Coughs.

THE syrup of garlic, though one of the least pleasant syrups which is made, gives the virtues of garlic in the best manner they can possibly be acquired and retained by means of any watery menstruum. It is prepared, according to the Dublin Dispensatory, for it does not appear to be now used either in the English or Scotch regular practice, in the following manner—Macerate one pound of sliced garlic, in a vessel containing two pounds of boiling water, for twelve hours; and add four pounds

of double-refined sugar to the strained liquor. This syrup may be advantageously taken, a tea-spoonful or two at a time, in obstinate coughs, whenever they are troublesome; and it is particularly adapted to be used on such occasions during the night. Garlic is well known to be not only a powerful expectorant, but a good diuretic, and even a sudorific, provided the patient be kept tolerably warm. For these purposes, however, the oxymel of garlic, neglected by all the new dispensatories, seems to be still better than the syrup. It is thus easily made—Boil a quarter of an ounce each of carraway and sweet fennel seeds, in a glazed earthen vessel containing about half a pint of vinegar; when they have boiled a short time, add an ounce and a half of garlic cut in slices, cover the whole closely up, and let it stand till cold. The liquor must then be expressed; and mixed, in a boiling water bath, with half a pound of clarified honey. This medicine, if persisted in, will frequently, it is said, not only relieve, but absolutely cure, an old asthmatic cough.

*Wonderful but Easy and Effectual
Method of rendering all Sorts of
Paper Fire-Proof.*

THIS astonishing effect is produced by a most simple process. It is only necessary, whether the paper be plain, written, or printed on, or even marbled, stained, or painted for hangings, to im-

merse it in a strong solution of alum-water, and then thoroughly dry it, when it will immediately become fire-proof. This experiment is readily ascertained, by holding a slip of paper thus prepared over a candle. Some paper, however, will require to imbibe more of the solution than it may receive by a single immersion; in which case, the operation of dipping and drying must be repeated till such paper becomes fully saturated, when, it is positively asserted, neither the colour nor quality of the paper will be in the smallest degree affected; but that, on the contrary, both will be even improved.

*Admirable Imitation of the Rich
Cyprus Wine.*

To four gallons of water put one gallon of the juice of white elder-berries, expressed gently, and passed through a sieve, without bruising the kernels of the berries; then add twenty pounds of loaf sugar, and three quarters of an ounce of cloves. Let the whole boil together half an hour, taking off the scum as it rises, pour it into a tub or pan to cool, and ferment it with ale yeast on a toast for three days. Afterward, put it into a cask that will just hold the quantity, with a pound of split and stoned raisins of the sun; and, when the fermentation ceases, add five pints of genuine French brandy. It must generally remain in the cask till about the beginning of January, before it is

fine enough to be drawn off; when it will so resemble the rich wine brought from Cyprus, both in flavour and colour, as to deceive even the best judges.

Ortolans.

THESE delicate birds, though much smaller than the lark, form one of the richest and most favourite repasts of luxurious epicures; who, it has been remarked, are little regardful of that pleasing song for which it is caged in its native country, and would much rather hear that it is expeditiously prepared for eating. It might easily be shut up in the egg of a common fowl, and dressed either with water or amid the ashes; but it is generally referred to the spit, as a roast of the highest estimation in every part of Europe. These birds are natives of the southern parts of France, Italy, &c. but they are accustomed to quit these countries in the spring, and often undertake long journeys, for a few of them are found not only in this country, from April to September, with the swallow and other birds of passage, but in Germany and Sweden also. They are every where taken with birdlime or nets; and, though always lean when first caught, are soon rendered excessively fat, by being confined in a dark place with a gleam of light on plenty of millet, which appears to be their favourite food. They are

roasted at Paris, as well as Italy, in the same manner as quails; being spitted side by side, each wrapped in a vine leaf, with a thin slice of the fat of bacon on the breast, and basted with a little melted bacon. They are served up with a garnish of fried crumbs of bread, and the juice of a Seville orange. Ortolans thus constitute an extremely delicious viand, so highly relished by many persons as to be thought the most exquisite of all species of game. Certainly, when the birds are young and skilfully dressed, the flesh is wonderfully light and tender; it is admitted however to have more of delicacy than of flavour, but that it is yet too luscious for much to be eaten. Few persons, when these small birds are full fed, wish to eat more than two of them. They are seldom to be had in London at a lower price than half a guinea each. The greatest trade in ortolans is carried on in the Island of Cyprus, where they more abound than any other part of the world. They are pickled in spice and vinegar, with their heads and feet cut off, and exported in casks which contain from three to four hundred each, among the various epicures of Europe; and, as four hundred such casks are said to be annually shipped, a hundred and forty thousand of these little warblers are, on the average, every year sacrificed from this small island to the appetite of luxurious opulence.

*Art of manufacturing Genuine
Chocolate.*

FROM the similarity of names, between the cocoa and the cacao tree, both natives of the warmer regions, they have been so confounded by speculative authors, that the generality of people in this country consider them as actually the same; and believe that chocolate is manufactured with the large cocoa-nuts which afford so delicious a milk, instead of with the small cacao-nut, which is not much bigger than a large kidney-bean. By the same error, too, the hard and tasteless shell of the cocoa-nut has been supposed to produce what is absurdly sold under the name of coco, or cocoa; but it really is, and ought to be called cacao-shell: being, in fact, the shell of the cacao-nut, from which alone genuine chocolate is manufactured. The manner of preparing chocolate for use is regularly thus—Gently parch the cacao-nuts in an iron vessel, over a slow fire, to facilitate the taking off their external shells, the future cocoa, which would be injured or destroyed by too much heat: then bruise and work the kernels into a paste, on a smooth concaved stone, with a moderate charcoal fire beneath; occasionally introducing a little water, and a small quantity of sugar, vanilla, and Spanish annotta. As soon as the paste is sufficiently fine and smooth, put it quite hot into tin moulds, where it will speedily congeal, and become hard cakes,

similar to those usually sold. This is the genuine common chocolate; which would be bitter without a little sugar, but receives improved flavour from the vanilla, and derives additional colour from the annotta. Good and unadulterated chocolate should be of a brown colour inclining to red, and rather of a lively than faint hue; it should have a smooth and firm surface, not affected by mere contact with the hand; it should appear of a fine and uniform consistence on breaking it, without any of those granulated particles which arise from a considerable addition of sugar to conceal base ingredients; and, lastly, which is considered the grand criterion, it should readily melt in the mouth, and leave a cooling sensation on the tongue, without the smallest degree of roughness or astringency. It may be proper to remark that, though these instructions are given for manufacturing genuine chocolate, the manufacture of it, even in private families, is forbidden by the excise-laws, without giving three days previous notice at some excise-office, and making use of half a hundred weight of cacao-nuts at a time. Genuine chocolate, when made in the usual manner, by slicing it with a small knife, boiling it in a proper chocolate-pot, well milling and frothing it as poured hot into the cups, sweetening it, and softening it with cream, forms a most nourishing and agreeable food for valetudinarians. The Jesuits,

by whom it is said to have been originally introduced from South America, always drank a glass of spring water after taking their chocolate, by way of diluting a food which they considered as of itself too rich for persons not in a convalescent state.

Common Coco, or Cacao-Shell.

THIS article, which is merely the parched shell of the cacao, coarsely ground or pounded, partakes slightly of the flavour and salubrity of the nut; which it imparts by long decoction in water, and thus makes a very cheap, agreeable, and wholesome breakfast, when drank with moist sugar and new milk.

Easy Method of making Macaroni and Vermicelli.

TAKE as much fine flour as will be requisite to make an egg and two table-spoonsful of water into a very stiff paste; and, breaking the egg in the centre of the heap, add the water, and make up the paste as hard as possible; then cut it in pieces; roll them out with a large rolling-pin, made purposely all of one size, except a small handle at each end; well flouring whatever the paste is rolled or placed on, to preserve it from sticking. If the paste be intended to be used as vermicelli, it must be rolled extremely thin; but, for macaroni should be nearly the thickness of a crown-piece. Before it gets quite dry, when it would

become too brittle, roll up one or more of the flat pieces at a time; and, with a sharp knife, shred the vermicelli as fine as possible, because it will swell and enlarge in boiling. When cut, shake and separate the pieces with two forks, and put them on floured cloths to dry: if wanted for immediate use, they may be soon sufficiently dried by the fire; but are generally left to dry gradually, when they will keep well for several months. Macaroni is to be treated in the same manner, only being rolled and cut in pieces of a larger size, frequently the width of narrow ribbons. This macaroni and vermicelli require less boiling than what are manufactured with a powerful and complex machinery, which not only makes them tubular and uniformly round, but renders them harder and more compact than they can any way be made by hand, and consequently somewhat better adapted for very long keeping. These last are the sole preferences of what are made in Italy. Macaroni and vermicelli, whether for broth, water, or milk, should always be put in when the liquor is boiling hot, and they are sufficiently done in a very few minutes. A little salt should also always be boiled in the water or broth, before putting in the vermicelli or macaroni.

Various Modes of rendering Shoes, Boots, &c. Water-Proof.

THE following preparation has long

been successfully used by fishermen, in different parts of the world, and particularly in America, to preserve their boots from being penetrated by water—Melt together, over a slow fire, a quart of boiled linseed oil, a pound of mutton suet, three-quarters of a pound of yellow bees-wax, and half a pound of common rosin; and, with this mixture, when the boots or shoes are new, quite clean, and have been a little warmed, rub them well over, soles as well as upper-leather, till the leather be completely saturated by the composition. They will then, it is said, be absolutely impenetrable by water; in which, by way of experiment, if firmly made, and well covered with the mixture, they may be safely left for several days together. Another preparation is, by some persons, chiefly on account of its superior softness, preferred even to this; it is made with a quart of drying oil, a quarter of a pound of yellow bees-wax, four ounces of oil or spirit of turpentine, and an ounce of Burgundy pitch, all carefully melted together over a slow fire. This mixture is rubbed over the shoes or boots, either at a small distance from the fire or in the heat of the sun, with a brush or sponge; an operation which must be repeated as often as they become dry, till the leather is fully saturated: when they will not only be rendered impervious to wet, but last much longer than boots or shoes made of the same leather without undergoing

this water-proof process; they will, too, at the same time, acquire such a durable softness and pliability as never to grow shrivelled, hard, and inflexible, so that they prove most effectual preservatives against colds and chilblains, and perhaps even fits of the gout. It will be necessary, however, not to wear boots or shoes thus prepared till they have gradually become perfectly dry and elastic, which requires a considerable length of time; as they are very apt, from the extreme softness of the leather before it is thoroughly dried, to wear out much sooner than when made in the common way. It is said, that both boots and shoes may be preserved from the effects of wet, by simply rubbing them well over with linseed oil which has stood about half a year in any leaden vessel so as to have acquired some degree of consistency.

Bellamy's Patent Methods of making Leather of all Sorts Water-Proof.

THE patentee and inventor of these methods, Mr. John Bellamy, makes use of two compositions; which, according to his specification in the Patent Office, registered 1794, are as follow—A gallon each of nut and poppy oils are to be mixed with three gallons of linseed oil; or, one gallon of either nut or poppy oil may be added to three of that expressed from linseed; or, two gallons of linseed oil may be combined with a pint of nut oil and the like quantity of

poppy oil. These ingredients, either in the above proportions, or such others as may be required by the nature of the oils, being mixed in an iron pot, are to be placed over a gentle fire; and to each gallon of oil must be added a pound of white copperas, sugar of lead, colcothar, or any other drying substance. When the whole has remained six or seven hours over such a degree of heat as it will bear without rising, till it become sufficiently dry, it is to be taken off, and suffered to cool: this first compound is then fit for use. The second compound, for the same purpose of rendering all kinds of leather waterproof, is thus directed to be made—Take a pound of gum resin, half a pound of pitch, and a quarter of a pound each of tar and turpentine; well mix these ingredients with one gallon of the oils prepared according to the first method, by gently heating the entire mass, and then increasing the fire till the whole become thoroughly incorporated. Mr. Bellamy specifies various other proportions in which the several ingredients may be used, but these, it may be supposed, are merely to secure his patent from pretended improvements, the advantages or disadvantages of which a very little actual practice will soon discover. When the oils prepared according to the first method, or the gums according to the second, are sufficiently cool, either is to be rubbed into the leather with a brush dipped in the respec-

tive composition; and the thoroughly-impregnated leather being stretched on an even board, the superfluous matter is to be removed from its surface. Sole leather, and other thick substances, are to be first gently warmed; and, after being fully saturated with the composition, and properly dried in a warm place, they are ready for use.

French Manner of Roasting a Sucking-Pig.

THE commonest method of dressing it, and which is, perhaps, also the best, is that of roasting it. After having scalded it in boiling water, and stuffed a large piece of fresh butter in the belly mingled with sweet herbs, and accompanied by chives, onions stuck with cloves, crumbs of bread, &c. it is spit- ted, and put to a good fire; where it must be vigilantly attended, and continually basted with the purest oil, to give it a rich colour. If it is wished to be dressed in a superior stile, it must be stuffed with its liver and bacon fat nicely minced, truffles, champignons, rocamboles, fine capers, anchovies of Nice, and sweet herbs, seasoned with salt and Jamaica pepper, all tossed up in a stewpan. It is then to be tied up with packthread, and roasted of a fine colour, as already directed. In either mode, it is alike served up with a sauce of orange juice, salt, and white pepper, by way of companion. When the pig thus roasted is served up to table, we

must cut off its head: otherwise, the skin naturally crisp, and the best part, will become soft and flabby. These rules are to be observed with the utmost rigour, and cannot be too strongly enforced.

Orgeat Paste.

THIS paste, which will keep twelve months, is nearly as soon made into orgeat as even the syrup. The mode of preparing it in Paris is by well pounding blanchéd almonds with a little water to prevent their turning to oil; then adding half the weight of the almonds in pounded sugar, and mixing both up together into a paste. Of this orgeat paste, when wanted, mix a bit about the size of an egg in a pint of spring water, and strain it through a napkin. The usual English mode of making orgeat paste, is by pounding in like manner half an ounce of bitter to a pound of sweet almonds; and, boiling a quart of common syrup till it comes to what is called blow, mixing the almonds with it over the fire, well stirred all the time to prevent burning, till it becomes a stiff paste, and then, on its getting quite cold, putting it up in pots, to be used after the same manner as other. We cannot too often enforce the free use of orgeat, as one of the finest and most lubricating liquids for all public speakers, readers, singers, &c.

Genuine Receipt for making the Invaluable Cordial Liquor called Vespéro, recommended by the King of France's Physicians at Montpellier.

THIS truly excellent and agreeable cordial liquor, which comes thus sanctioned to the world, is recommended for all complaints in the stomach, indigestion, sickness, colic, obstructions, stitches of the side, spasms in the breast, diseases of the kidnies, strangury, gravel, oppression of the spleen, loathing, vertigo, rheumatism, shortness of breath, &c. The following are the genuine instructions for making it—Take a thick glass or stone bottle which will hold considerably more than two English quarts, and put in it two Paris pints, being equal to about two English quarts of the best brandy: adding the following seeds, first grossly pounded in a mortar; two drachms of angelica seeds, one ounce of coriander seeds, and a large pinch of pugil each of fennel seeds and anniseeds. Then squeeze in the juice of two fresh lemons, putting in also their rinds; add a pound of loaf sugar; and, well shaking the bottle from time to time, let the whole infuse five days. After this, to render the liquor clearer, pass it through a cotton bag, or filtering paper, and bottle it up, carefully and closely corked. To be taken, a small cordial glass at a time, more or less frequently, according to circumstances. A table-spoonful, taken four

or five successive mornings, is said to kill the worms in children; and, on rubbing with that small quantity the nose and temples fasting, it is a preservative of the person so using it against the ill effects of damp or unwholesome air. In short, this liquor will abundantly satisfy all who may have occasion to use it; and a gentleman having been long afflicted with an hepatic flux, which gave him continual torment, the use of this liquor carried it off, and completely cured him.

Art of preparing the celebrated Portable Soup Cakes.

THERE are many different modes of preparing portable soup; which is generally made up, for sale, into small cakes, and found a very convenient article of sea-store. It is, also, extremely useful in families; serving as a general keeping stock, for instantly making broth, soups, gravies, &c. The following is one of the best and readiest modes by which portable soup is usually prepared—Take a shin of beef, a knuckle of veal, and a ham bone with some of the lean left; and, breaking all the bones, put the whole in a proper vessel for boiling, with barely sufficient water to cover the meat. Then put in cayenne pepper, but no salt, a little mace, and a couple of onions, with or without any other vegetables or spice; and, after letting it boil slowly for three hours, or till the meat is done to pieces, strain off the liquid, and leave it in a cool situation

till it becomes quite cold. Then, taking away the cake of fat from the top, for other uses, pour the soup in a saucepan, and set it over a tolerably quick fire; where it must be kept fast boiling, and constantly stirred, for six hours. After this pour it off, and let it stand in a cold situation till next day; when, putting it in a large bowl or deep pan, set it in a stewpan of boiling water on a stove, and make it boil, being occasionally stirred, till the soup becomes quite thick and glutinous. This being duly attended to, the portable soup will be made; and has only to receive the intended form of cakes, by being poured into little tin moulds, or the small round part seen on breakfast cups or china basons when they are turned bottom upward. When these cakes are cold, they should be turned out to dry on new flannel, where they may remain till rendered hard enough by the sun or other heat, for putting up to keep in tin canisters or boxes. While drying, the cakes must be frequently turned; and, on them putting up to keep, a piece of writing paper should be laid between every two cakes. One small cake, when dissolved by well stirring it in a pint of boiling water, and the addition of a little salt, will make a bason of rich soup in five minutes or less; and good gravy for poultry, &c. may by the same means speedily be made. Portable soup, in well-hardened cakes, will keep a great length of time, and in all climates; being, in fact, a sort of glue.

Cheap and Excellent Custards.

BOIL in a quart of milk a little lemon peel, a small stick of cinnamon, and a couple of laurel leaves, sweetened with a few lumps of sugar; and, rubbing down smoothly two table spoonsful of rice flour in a small basin of cold milk, mix it with the beaten yolk of a single egg. Then take a basin of the boiling milk; and, well mixing it with the contents of the other basin, pour the whole into the remainder of the boiling milk, and keep stirring it all one way till it begins to thicken and is about to boil. It must then be instantly taken off, and put into a pan; stirred a little together; and may be served up, either together in a dish, or in custard cups, to be eaten hot or cold.

The Reverend Mr. Hagget's Economical Wheaten Bread.

THIS admirable economical bread is wholly made with wheat, and the respectable contriver deserves great praise for his invention; but, it is to be feared, the invincible prejudices of the poor against brown bread will always prevent them from sufficiently receiving the benefit of this gentleman's benevolent intentions. It is our duty, however, to assist in promulging the possibility. For the purpose of making this bread, only the coarse bran is to be taken from the wheat; and the second coat, or pollard, ground with the meal, as is usual for wheaten bread. Five pounds of this

bran are to be boiled in somewhat more than four gallons of water; in order that, when perfectly smooth, three gallons and three quarts of clear bran-water may be poured into, and kneaded up with, fifty-six pounds of the brown flour; adding salt, as well as yeast, in the same way as for other bread. When the dough is ready to bake, the loaves are to be made up, and baked two hours and a half. As flour, when thus made up, will imbibe three quarts more of this bran liquor than of common water, it evidently produces not only a more nutritious and substantial food, but augments one-fifth part the usual quantity of bread; which forms a saving of no less than one day's consumption out of six. This economical bread, when ten days old, if put into the oven for twenty minutes, will again appear quite new.

Incomparable Method of Salting Meat, as adopted by the late Empress of Russia.

THE following method of salting meat is asserted to have been used by the great empress Catharine, in her household establishment, with the utmost success—Boil together, over a gentle fire, six pounds of common salt, two pounds of powdered loaf sugar, three ounces of saltpetre, and three gallons of spring water. Carefully skim it, while boiling; and, when quite cold, pour it over the meat, every part of which must be covered with the brine. In this pickle, it

is said, the meat will not only keep for many months, but the hardest and toughest beef will thus be rendered as mellow and tender as the flesh of a young fowl; while either beef, pork, or even mutton, will have a fine flavour imparted by it. In warm weather, however, the blood must be expressed from the meat, and the whole well rubbed over with fine salt, before it is immersed in the liquor. Young pork should not be left longer than three or four days in this pickle, as it will then be quite sufficiently softened: but hams, intended for drying, may remain a fortnight before they are hung up; when they should be rubbed with pollard, and closely covered with paper bags, to prevent their being fly-blown. Though this pickle is, at first, somewhat more expensive than common brine, as it may be again used, on being boiled with additional water and the other ingredients, it is far from being, on the whole, importantly more dear; whilst it seems to promise advantages which most people would be happy to purchase at a much higher price.

Dying.—Rules to be observed in dying Silks, Stuffs, Clothes, Thread, &c.

To dye Silk a sanguine colour.

TAKE a pound of green weed, and as much alum; bruise them, and pour clear river water over them; add half a pound of rasped Brazil, set them over a gentle fire, well to mix them; then put in the

silk, suffering it well to boil, and so continue it, by strengthening the dye, and dipping till the colour has well taken effect. After which rinse it in ley, wood-ashes, or oak bark; then clear it with water, dry and press it.

To dye Silk a fine Rose Red.

TAKE, to every four yards and a half intended to be dyed, a pound and a half of nut-galls; boil them, unbruised, in water for two hours. Shift the water, and put in the silk or linen, setting it to soak four hours, then wring it dry, after which heat in water in which alum has been dissolved; then put in a pound of Brazil powder, and a pound of green weed, and thus, by dipping in gentle heats, the colour will heighten.

To dye of a Fine Blue.

SOAK white silk, stuff, or cloth, in water; then, after wringing out, add two pounds of wood, a pound of indigo, and three ounces of alum. Give the water a gentle heat, and then dip till the colour takes completely.

To dye a Carnation or Fine Red.

BOIL two gallons of wheat and an ounce of alum in four gallons of water. Strain it through a fine sieve; dissolve of more alum, and white tartar, half a pound; add three pounds of madder to perfect the colour, and then put in the cloth, &c. at a moderate heat.

To make Bran Water.

THIS is very necessary in dying, therefore there should be great circumspection in preparing it. To half a peck of wheat-bran put two gallons of clear water, over a gentle fire, and half a pound of bruised alum; then suffer it to stand a week, and often stir it before it is used.

Dr. Macbride's simple Remedy for the Stone.

BOIL thirty unroasted coffee-berries in a quart of water, till the liquid becomes of a greenish hue; half a pint of which is to be taken every morning and evening, with ten drops of the sweet spirit of nitre. It will be proper, while using this medicine, occasionally to open the bowels by taking a spoonful or two of castor oil. This simple remedy is said to have been administered with great success in this most painful and dangerous disease.

Electuary for the Rheumatism, by Dr. Brookes.

TAKE conserve of orange peel, two ounces; cinnabar of antimony levigated, half an ounce; gum guaiacum in powder, one ounce; Winter's bark in powder, three drachms; syrup of orange peel sufficient to make an electuary. The dose three drachms, morning and evening.

Art of making the best Black Ink Powder.

INFUSE a quarter of a pound of finely

powdered nut galls in three pints of rain or river water; exposing it, occasionally well stirred, to a moderate degree of warmth for a few days, till the colouring matter seems fully extracted: then filter the solution into a vessel slightly covered, and place it in the open air for several weeks: when, on removing the mouldy skin from the top, which has gradually been formed, it must be carefully collected, have hot water poured over it, undergo another filtration, and then be evaporated to dryness. Thus will be produced a grey crystalline salt, called the acid salt of galls, and which is the essential basis of black ink. On triturating a single dram of this salt with an equal quantity of vitriol of iron, and about a pennyweight of the driest gum Arabic, a composition will be obtained which affords an excellent black ink, merely on being dissolved in warm water.

Best Methods of making Black or Hog's Puddings.

THOUGH hog's puddings are generally so ill manufactured for sale in London, as to form a food by no means very inviting, they are excellent eating when properly made. We often meet with them at the houses of farmers and country gentlemen in different parts of the united kingdom. They are, as may be supposed of so general an article, made in a great variety of ways; from which, however, we shall select only such as we consider to be the best,

commencing with what is the most common, yet probably not the worst. Boil a quantity of what are called grits, or grots, in sufficient water for about half an hour, and put them into a tub or pan: on killing the hog, save two quarts of the blood, which must be continually stirred till it becomes quite cold; then mix and stir well together the blood and grits, and season them with a table-spoonful of salt, some pounded allspice, a good quantity of penny-royal, a little thyme, winter savoury, and sweet marjoram, all finely shred. The skins, or guts, having been in the mean time properly cleansed, salted, and soaked, some of the leaf or flair of the hog is next day to be cut into very small dice, and plentifully mixed with the other ingredients, at proper distances, as the whole are filled in. Tie them in links when only three parts full, and put them in boiling water; pricking them as they swell, to prevent their bursting. Boil them gently for about an hour, and then put them on straw, or clean cloths, to drain and dry; after which they may be hung up for use, and will keep good a considerable time. Some, who are desirous of producing them in a superior stile, make them as follows:—They soak all the preceding night, before killing the hog, about a quart of grits, in as much boiling hot milk; putting in a tolerable quantity of penny-royal, with some savory, thyme, pepper, mace, nutmeg, and a few cloves, finely powdered. These

being mixed with a quart of the blood which has been stirred well with salt till quite cold, are filled into the skins with some of the diced fat, and boiled in the same manner as already directed. These methods are occasionally diversified, by adding crumbs of bread soaked in milk or water, a small quantity of finely shred leeks, beef suet, beaten eggs, &c. according to peculiar fancy, local partialities, or immediate convenience. Before using black puddings, whether broiled or dressed in a Dutch oven, they should be scalded for a few minutes, and afterwards wiped dry.

French Hog's Puddings.

IN France, where hog's puddings are in far higher estimation than with us, they are usually made in the following simple manner—Boil a few onions, cut small, in a little water, with some of the fat or flair; when the water has entirely boiled away, cut some fresh flair into small dice, and put it in the stew-pan to the onions, with the blood of the hog, and a fourth part as much cream, seasoned with salt and spices to palate. Stir the whole well together, and fill the skins with them, by means of a shallow funnel, the tube of which is adapted to the size of the gut, which is first cut into the proposed length of the puddings; for, in France, they are not made up in links, being actually sold by measure. The ends being properly tied, with due care, not to endanger

their bursting by being over-filled, they are put in hot water; and, having boiled for a quarter of an hour, one of them is taken up with a skimmer, and pricked with a pin; when, if blood does not come out, but the fat only, it is a satisfactory proof that they are enough done. They must then be set to cool; and, before they are served up, they must be broiled on a gridiron.

Parsnip Fritters.

BOIL, peel, and grate, or scrape to a pulp, two large parsnips; beat them up with four yolks and two whites of eggs, two spoonfuls each of cream and white wine, and a little grated nutmeg. Beat them together for nearly an hour, till the batter becomes very light; then fry it in the usual manner of fritters, with a great quantity of lard; and serve them up either with lemon or orange juice and sugar, or with melted butter, sugar, and white wine.

Vast advantages of Baking instead of Boiling Beet-Root.

THE beet-root too forcibly intrudes itself on the improved sagacity of mankind to be entirely neglected, as a source of cheap and salubrious food. The late Dr. Lettsom, some few years since, took uncommon pains to recommend a variety of one species of this genus, the German mangel-wurzel, or famine-root, under the appellation of the root of scarcity, or large white beet-root, as an

article worthy of being universally cultivated. The time, however, seems not yet arrived for the full value of even the more attractive red species to be generally known and duly appreciated; so that his philanthropic design may be said to have hitherto totally failed. In speaking of the beet-root generally, the red beet-root, therefore, is to be considered as alone designated; and we are about to offer a few hints for bringing its modest and humble merits into a little more deserved estimation. Every observant person must have noticed, that slices of raw beet-root are commonly sold in London to accompany salad; which, of course, serve merely as garnish, without being at all more eatable than a slice of undressed carrot: and though it is true enough there are few families who do not well know that beet-root should be dressed for salad, it is, by many, considered as too much trouble for the small quantity wanted, and by all who do dress it, it is universally boiled. The rich saccharine juice of the beet-root is thus, in a great degree, lost, and the root itself rendered, at once, less nutritious by the adventitious watery weakness which it is made to imbibe, as well as by parting with the native gelatinous syrup, of which it is thus forcibly deprived. It is, therefore, most strongly recommended to adopt the mode of baking beet-roots, instead of boiling them, for general use; when they will, unquestionably, be found to

afford a very delicious and most wholesome food. This is not offered as an untried novelty: beet-roots are very universally baked all over the continent of Europe; and, in Italy particularly, they are carried about, warm from the oven, twice a day, like hot loaves, &c. in London. They are there purchased by all ranks of people, and afford to many thousands, with bread and a little salt only, a very satisfactory meal.

Boiled Shoulder of Mutton dressed à la Saucisson, or collared to eat hot.

THIS favourite and fashionable French dish is by no means very difficult to prepare, nor expensive. Take away the entire bone and gristle of a shoulder of mutton, without dividing the meat in pieces, and lay it all as flat as possible; cover it with a force-meat stuffing about the thickness of a half crown; over this stuffing place layers of sliced pickled gherkins and ham; above which put a thin covering of the force-meat, merely to keep the whole together; roll it all up tight, and, confining it closely with a cloth, boil it in a little broth, with a bunch of parsley, chives, a clove of garlic, a few onions, some carrots and parsnips, a little salt and pepper, and three cloves. When the meat is done, skim and strain the liquor for sauce; and, if it be too weak, thicken it with some cullis, and pour it over the meat. This is a very excellent dish; and would, perhaps, be improved to some English pa-

lates, by substituting a little good caper sauce for the uncertain cullis.

Cheap Ham Stock for Gravy and Sauces.

TAKE a ham bone, when nearly done with; pick out all the bits of meat which are not rusty, whether fat or lean; smash the bone to pieces, beat the meat with a rolling pin, and put the whole into a sauce-pan, over a slow fire, with about a quarter of a pint of broth or gravy. Stir it well continually, to prevent its sticking to the bottom; and, when it has been on some time, add a small quantity of sweet herbs, a little pepper, and half a pint of beef gravy: then cover it up, and let it continue gently to stew till the herbs give it a good flavour. It is then to be strained off, and carefully kept to improve rich gravy, or sauces of almost every description; being, in fact, a sort of essence of ham, though thus easily and cheaply obtained.

Good Potatoe Cheesecakes.

BEAT three ounces of lemon peel, with six ounces of sugar, in a marble mortar: then add half a pound of nicely boiled and mashed mealy potatoes, beating the whole up together with six ounces of butter melted in cream, and mixing two ounces of picked and clean currants. When cold, put crust in patty-pans; fill them a little more than half full; sift over them a little double re-

fined sugar ; and bake them for about half an hour in a quick oven.

American Snow Balls.

PARE as many apples as you wish to have snow-balls ; and, scooping out the cores, put a little very finely-shred lemon rind, about half a clove, or a morsel of cinnamon or mace, and a bit of sugar, in the place. Then, having washed with water, and soaked in milk, rice sufficient to cover them, put into as many thin cloths as there are apples, enough rice completely to surround each, tie them all up separately, and set them over the fire in a pot of cold water. They will require to be kept boiling somewhat more than an hour ; and must be gently turned into the dish, to prevent breaking the rice, when they will appear literally as white as snow. They may be served up with a good quantity of very sweet sauce, composed of sugar and butter, a little grated nutmeg, beaten cinnamon, and a glass of white wine ; or with plenty of sugar and melted butter only. These snow-balls have a very pretty appearance at table, and may be made extremely cheap.

Experienced excellent Receipt for a Dropsy.

IN a memorandum annexed to this receipt, which is extracted from a large manuscript collection of the highest respectability, the remedy characterised in the words of the above title is ex-

pressly said to have been taken by Lady Betty Bedingfield ; and to have proved successful, after the artichoke medicine and several others had completely failed. —Boil three handfuls of the tops of green broom in a gallon of spring water, and keep taking off the scum as long as any continues to arise ; then, after letting it stand till cold, pour the broom and decoction together into an earthen jug, and keep it closely covered for use. Take, every night and morning, a large spoonful of unbruised mustard seed ; and, immediately, after swallowing it, drink half a pint of the broom water. This remedy ought to be continued for some months, when it will seldom fail finally proving effectual, where the disease is not in its worst state.

Wonderful cure for Inflamed or Sore Eyes.

THIS wonderful remedy, as it may at first appear, is thus described—“ Get some clay that has a blue vein, and separate the blue vein from the rest of the clay. Wash it clean ; and then soften it, and work it into a sort of ointment, with strong white-wine vinegar. Spread it on a piece of linen ; and, covering it over with part of the same cloth, bind it over the eyes every night, for a fortnight, on going to bed. At the same time, this application being a repellent, a little gentle physic should be taken. Northamptonshire abounds

with a proper clay for the purpose." The following memorandum is added—"Note, a poor clergyman, who was reduced to solicit alms at a lady's door, and charitably received by her, gave her this nostrum for her son, who had nearly lost his sight; and it not only restored it, but also that of a poor person in the neighbourhood who had long been totally blind. This receipt was given me by Mr. Templeman, in the year 1750:" probably, afterward, Dr. Templeman, the celebrated secretary to the Society for the encouragement of Arts, Manufactures, and Commerce, since established in the Adelphi. Be this as it may, we can have no doubt of the facts, as above related: and, when it comes to be recollected, that the bishop of Llandaff, when Dr. Watson, published twenty years after the above date, in his chemical essays, an analysis which he had made from a stratum of lead-coloured clay, in the neighbouring county of Cambridge, without any medical intentions on the subject, in which it appears that he found it to contain not only "the resemblance of an earthy salt, resulting from the union of the acid of vitriol with calcareous earth, which is usually called selenites;" but that "there was also separated, by washing, a greyish earth, which was chiefly iron:" this apparnetly simple remedy will lose much of its marvellous complexion in the mind of every philosophical and intelligent reader, whether

more or less familiar with the known medical properties of these potent productions in one of the very complaints for which they are prescribed by the faculty, under modifications of art, it may be, without disgrace to science, less skilfully combined and proportioned, for this particular purpose, than by the often inscrutable processes of nature.

The Honourable Robert Boyle's Genuine Syrup for Coughs, Spitting of Blood, &c.

THIS excellent remedy for such frequently very alarming symptoms cannot be made too public. "He must," says the learned and liberal Dr. Fuller, "be a mere stranger in physic, who is not acquainted with this most noble syrup, and how mightily it succours those who cough up blood." It is thus made—Take six ounces of comfrey roots, and twelve handfuls of plantain leaves: cut and beat them well; strain out the juice; and, with an equal weight of sugar, boil it up to a syrup.

Famous Portland Powder for the Gout.

THE genuine receipt, which was imported from Switzerland by an ancestor of his Grace the Duke of Portland, and thus obtained the name of the Portland Powder, is as follows—Take equal parts of round birthwort and gentian roots; and the tops and leaves of germander, ground pine, and centaury. Well dry, pulverize, sift, and incorporate, all these

ingredients, and this famous powder will be produced; of which, a single drachm is directed to be every morning taken in tea, or any other warm liquid, fasting for at least an hour and a half after each dose. This course having been unremittingly persisted in for three months, the dose must be reduced to half a drachm, taken daily for six months, and afterward every other day only for twelve months longer.

Easy Method of restoring, and rendering legible, damaged Parchment Deeds, &c.

WHEN a parchment deed becomes obliterated and discoloured by moisture, on simply immersing it in the coldest and clearest spring water, immediately as it is drawn from the well, for about a minute, and then pressing it between sheets of blotting-paper, to prevent its shrivelling up while getting dry; it will generally, when it has nearly approached that state, be found to have resumed its original colour, and appear uniformly alike; but should the characters not prove legible on its becoming moderately dry, the operation must be repeated as often as it may be necessary. The following mixture, it is asserted, will make writing which has been obliterated, faded, or sunk, either on paper or on parchment, immediately legible—Bruise two or three nut-galls, infuse them in half a pint of white wine, and let the bottle stand for two days in the

sun or any other equally warm situation: then wash that part of the parchment or paper which is wanted to have the writing recovered, by means of a sponge or soft brush dipped in the vinous infusion; and the purpose will be immediately answered, if it be sufficiently strong. Should that not happen, its powers must be increased by an additional quantity of galls; and perhaps, in some cases, stronger heat, and even stronger wine, may also be necessary.

German mode of keeping Cherries in a sound State all the Winter.

THIS mode of keeping cherries seems to rest on properly combining the naturally mixed acid and sweet found in the fruit which it is to protect from injury; and, indeed, the most acid cherries seem alone calculated to benefit by this process according to any present known experience. The following are the directions, as published in Germany, for effecting the proposed intention—Boil, for four pounds of sour cherries a pound of loaf sugar in a quart of white-wine vinegar, carefully skimming off all the impurities as they rise. Then, taking off the liquor, let it stand till it remains only lukewarm; and, in the mean time, having prepared half an ounce of cinnamon, and a quarter of an ounce of cloves, both grossly bruised, or pounded, cut off half the length of the stalks, place a layer of cherries at the bottom of a stone jar, and strew it over with the spice: and

so proceed, layer after layer, till all the cherries are thus deposited, with spice between. Lastly, pour on the top, to cover the whole, all the vinegar syrup at first prepared, and close up the jar air-tight. These cherries are not only as useful as in the fresh state, for many culinary purposes; but are said to form an equally excellent article of domestic medicine in the scurvy, putrid fevers, obstructions of the alimentary canal, vitiated state of the bile, foul eructations, offensive breath, &c. particularly, when frequently eaten in considerable quantities, on an empty stomach. Though we cannot conscientiously vouch for this very common fruit possessing all these medicinal virtues, cherries will sometimes prove serviceable on such occasions, and their use or abuse may safely enough be left to every grown person's discretion.

Ready Way to dress the Blood of Lambs, Calves, Hogs, &c. without making it into Black Puddings.

THE blood of these animals, and even of poultry, is in France, and many other parts of the world, regularly made use of as food, without always taking the trouble to make it up into black puddings; for this purpose, some onions being chopped into small dice, and well fried in a stewpan over a stove, with plenty of butter or hog's lard, the blood is then added, and gently stirred together with the onions, sufficiently sea-

soned with salt and pepper, till the whole be thoroughly incorporated and fit for eating. This, though not of so compact an appearance as when made up in skins, has at least a similar flavour, and is done in a few minutes without the smallest expence.

The Countess of Rutland's famous Banbury Bride-Cake.

THIS celebrated cake, the method of making which has been preserved nearly two centuries, as a bride-cake of the very first order, was first made, under the countess's directions, on the marriage of her daughter, Lady Chaworth. The genuine receipt is as follows—Take a peck of the finest flour; half an ounce each of beaten and sifted mace, nutmegs, and cinnamon; two pounds of fresh butter; ten yolks and six whites of eggs; and somewhat more than a pint of good ale yeast. Beat the eggs well; strain them, with the yeast and a little warm water, into the flour; and add the butter cold, broken into small bits. The water with which the paste is kneaded must be scalding hot; and, on being thus well worked together, it is to be set to rise near the fire, covered by a warm cloth, for about a quarter of an hour. This being done, ten pounds of picked and cleansed currants are to be prepared with a little musk and amber-grease dissolved in rose-water. The currants must be made very dry, otherwise they will render the cake heavy; and

finely powdered loaf sugar is to be strewed among them, fully sufficient for supplying all the natural sweetness of which they have been deprived by the water wherein they were washed. The paste being now all broken into small pieces, the currants are to be added in alternate layers, a layer of paste and a layer of currants, till the whole are well mingled, but without breaking the currants. A piece of paste, after it has risen in a warm cloth before the fire, must be taken out, before putting in the currants, to cover the top of the cake, as well as for the bottom. Both the paste for the top and bottom must be rolled rather thin, and wetted with rose-water; but it may be closed either at the bottom, on the side, or in the middle, as it shall seem best. Prick the top and sides with a small long pin; and, when the cake is ready to go into the oven, cut it with a knife, in the midst of the side, an inch deep all round; and, if it be of the size thus directed, it must stand two hours in a brisk oven.

Exquisite French Essence of Hypocras.

TAKE an ounce of cinnamon, half an ounce of cloves, a pinch of coriander seeds, half a drachm of ginger, a blade of mace, and two pieces of long-pepper: beat the whole into very fine powder, and mix them well together, with half a pint of spirits of wine, in a thick glass bottle; which must be carefully and

closely stopped, and placed in the sun on sand, during the entire summer. It will then become an admirably agreeable essence; which may, after these operations, be readily improved, by adding a little essence of amber, to make it still more delightful to the taste and smell.

Hypocras, as made at Paris.

PUT into a quart of the best and strongest red wine, half a pound of powdered loaf sugar, half a drachm of cinnamon, a pinch of coriander seeds, two white pepper-corns, a little Seville orange-peel, a blade of mace, a small quantity of lemon-juice, and four cloves; the spices, &c. being all previously beaten in a mortar. When the whole has infused three or four hours, add a table-spoonful of milk; and, filtering the liquid through a flannel or cotton bag till it becomes quite clear, it will prove an excellent hypocras for present or future use.

Admirable English Hypocras.

The method of making a truly admirable English hypocras, or hippocras, as highly recommended for its medicinal virtues in easing all palpitations and tremors of the heart, removing the causes of fearful apprehensions as well as of sudden frights and startings, warming a cold stomach, and even giving rest to wearied limbs, &c. is as follows: Infuse, for a few hours, in about three

quarts of the best white wine, a pound and a half of loaf sugar, an ounce of cinnamon, two or three tops of sweet marjoram, and a little long pepper, all grossly beaten in a mortar. Let the liquid run through a filtering bag, with a grain of musk; add the juice of a large lemon; give it a gentle heat over the fire; pour it again on the spices; and, when it has stood three or four days, strain it through a filtering bag, and bottle it for use. This hypocras is strongly recommended, not only as a most excellent and generous wine, but as a very curious cordial to refresh and enliven the spirits. If a red colour be preferred, the hypocras may be made of any required hue, by substituting red for white wine; or adding juice of elder berries or mulberries, syrup of clove-gilliflowers, cochineal, &c.

Portuguese Method of dressing Soals.

SPLIT the fish, take out the bones, and then put it into the frying-pan, with a little butter and lemon juice. Fry it, and lay it on a dish, and spread forcemeat over the whole. If the soals are very large, they should be divided into two or more parts, before they are put into the pan. The forcemeat being well spread over every fish, or piece, they are to be severally rolled up round, and each roll is to be fastened with a few very small skewers. These rolls are to be next wetted with a beaten egg, and then strewed over with crumbs of bread, as

they are placed in a baking dish; and the remainder of the egg, with some meatgravy, an anchovy minced, chopped parsley, and a table-spoonful of caper liquor, put also into the dish; which is to be closely covered up, and set in a slow oven, where it must remain till sufficiently done. The rolls of fish are then to be properly placed on the dish; being covered up, and kept quite hot, while the baked gravy is skimmed with which they are to be served up. If there should be occasion, add warm gravy, &c. so as to preserve the regular flavour. The heads of the fish are to be left on one side of the split part, and kept on the outside of the roll; and these heads must be turned toward each other on placing them in the dish, which is to be garnished with fried parsley. The Portuguese method of making the forcemeat for this purpose is by pounding either cold boiled or roast beef, veal, mutton, or lamb; with the addition of fat fried bacon, and a little chopped garlic, shallot, parsley, and anchovy; mixing them up with two yolks of eggs, a few crumbs of bread, a very small quantity of pounded long pepper and nutmeg, and a little salt.

Mutton Chops dressed in the Portuguese Fashion.

THE chops are to be first about half fried with sliced onion or shallots, a bay-leaf or two, some chopped parsley, salt, and pepper: forcemeat then being

placed or spread on a piece of writing paper for each chop, it is put in, covered with more force-meat, and twisted closely up; a hole being left for the end of the bone to pass through. In this state, it is broiled on a gentle fire; and served up, either with sauce Robert or a little good gravy.

Curious Noddy Puddings.

BEAT blanchéd almonds very fine, adding a spoonful or two of damask rose-water and cream; strain the whole through a sieve, boil it, and let it stand to cool. Then thicken it with beaten eggs, sweeten with fine loaf sugar dissolved in rose-water, and tie it up in several little bags. Boil them half an hour in a skillet of water; and melt butter with rose water and sugar for the sauce. When made of several different colours, as was formerly the fashion, they are said to have a very pretty appearance. This is easily effected, by means of spinach juice, saffron, beet, &c.

Black Caps.

THE best black caps are made in the following manner—Take the finest and largest baking or boiling apples; and, cutting them in two, but without paring them, extract the cores: then pound together a few cloves, with loaf sugar and grated lemon peel, and fill up the space which the core had occupied with this mixture; lay each half, thus closely stuffed, with the flat part downward, in

a baking-dish; add some water, in which cinnamon and sugar have been for a long time boiled together; set them in a moderate oven, taking care not to bake too much; and, when done, and cold, serve them up with their own liquor poured over them, and carraway comforts in small saucers. They are sometimes dressed in a stewpan closely covered up, over a slow fire, instead of in an oven; the tops being afterward blacked with a salamander: they are, also, often served up with the comfits, which are considered as an old-fashioned accompaniment. We are of opinion, however, that they have been too inconsiderately discarded, and had better be again taken into favour.

Souse for Brawn, and for Pigs' Heads, Feet, &c.

BOIL a quart of oatmeal, a quarter of a peck of bran, a sprig or two of rosemary, a sprig of bay, and half a pound of salt, in two gallons and a half of water, for about half an hour: then strain the liquor through a sieve; add a little vinegar; and, when cold, it is fit for immediate use. Should this sousing liquor be required for brawn, &c. which is wished to be kept good all the year, by putting into it a pint of spirits of wine or good brandy, for every six quarts of the liquor, it will admirably answer the purpose, without imparting to the brawn any brandy taste. This is a valuable secret for preserving all sorts of

souses and pickling liquors, though much too dear for common use. At sea, and where spirits are cheap, this secret is well worth knowing.

• *Genuine Receipt for making the Celebrated Brunswick Mum.*

THIS wholesome and restorative drink, long so famous for its efficacy, seems to have lost much of its medicinal reputation since it has been manufactured in England instead of being imported from the place where it probably originated, and certainly attained its highest degree of perfection. The genuine receipt, however, as it stands recorded in the Town House of Brunswick, is as follows;—Take sixty-three gallons of clear water, which has been boiled to the consumption of a third part, and brew it according to art, with seven bushels of wheat malt, and one bushel each of oatmeal and ground beans. When it is tunned, the hogshead must not be at first too full: and, on its beginning to work, put in three pounds of fir and birch tops, three handfuls of carduus benedictus, a handful or two of flowers of rosa, a handful and a half each of burnet, betony, avens, marjoram, penny-royal, and mother of thyme; two handfuls, or more, of elder flowers; three ounces of bruised cardamoms, and an ounce of bruised barberries. The herbs and seeds must not be put into the cask till the liquor has worked some time; for, after they are added, it

should flow over as little as possible.— Fill it up, at last, on its ceasing to ferment: and, when it has stopped, put in ten new-laid eggs, unbroken or cracked, stop it up close, and at the end of two years it will become drinkable and pleasant. In order to make or brew good mum, properly so called, like good ale, little more is necessary than to substitute wheat malt for that of barley.

To make Japan or China Varnish.

THIS work being intended for general instruction and utility, such receipts as the following are necessarily inserted:—

Take spirits of wine a pint, deplomatized gum lacq. four ounces, which must be thus cleansed. Break it first from the sticks, &c. and then roughly concuss it in a mortar; put it to steep in fountain water, tied up in a bag of coarse linen, with a small piece of the best Castile soap, for twelve hours; then rub out all the tincture from it; to which add a little alum, and reserve it apart. The gum lacq. remaining in the bag with one ounce of sandrach, (some add as much mastick and white amber,) dissolve it in a metras or rundlet, well stopped with the spirit of wine; by two days' digestion, often agitating it, it will not adhere to the sides of the vessel: then strain it, and press it forth into a less vessel, and keep it for use, which will be lasting, if well stopped.

To make a Universal Varnish.

TAKE good gum sandrack (but gum anime is better); dissolve it in the highest rectified spirit of wine, (one half ounce, more or less, to a pint,) and it is completed. But particularly note: 1st. That, unless the spirit of wine be good, the varnish cannot be so. 2nd. Some mixed boiled Botin (pure turpentine) with it, other chemical oils of a deeper colour (as cloves, mace, nutmegs, carraways, cinnamon, &c. according to the intent.) 3rd. It ought to be kept in a glass bottle closely stopped, lest it curdle, and the gums separate.

Remedy for Wind in the Veins.

THIS state of the veins, though always visible on the slightest inspection, often escapes any notice, though it leads to many disorders. The following remedy may be taken with advantage whenever they appear in a suspicious state—Take equal quantities of powdered liquorice, carraway seeds, and sugar candy: to which add a third part of rhubarb, and the like quantity of cream and tartar, both finely pulverized. Of this mixture, take a tea-spoonful three or four times a day; either by itself, or in a glass of wine. It should be continued about a week; and, being gently laxative, it cools the blood, eases pains, and relieves and prevents many disorders.

Excellent Biscuits for Cordials.

Take the weight of five eggs in sugar,

and the same in flour: put the sugar into a pan, with the fresh peel of a lemon shred fine; some crisped orange-flowers, shred fine also; and the yolks of five eggs. Beat them together, till the sugar is well mingled with the eggs; then stir in the flour, and beat the whole together: beat the whites of the five eggs kept apart, till they rise in froth, and then mingle them with the sugar and flour. Have ready some white paper made into the form of small trenches, each about the depth and length of a finger, rub them with hot butter, and then put two spoonsful of biscuit into each trench; throw some powder sugar over, and set them in a mild oven. When they are done of a good colour, take them out of the papers, and put them on a sieve, in a dry place, till there is occasion to use them.

Fine Light Biscuits.

PUT the yolks of five eggs into a pan, with a few crisped orange-flowers and the peel of a lemon, both shred very fine; add also, three quarters of a pound of fine loaf sugar, and beat them together till the sugar be dissolved and well mingled with the eggs. Then beat the whites of ten eggs; and, well frothed, mix it with the sugar. Stir in lightly, by degrees, six ounces of flour, and put the biscuits, in an oblong form, on some white paper; sift a little fine sugar over, and bake them in an oven moderately heated. These biscuits, when properly

made, and carefully baked, are not only very rich, but truly delicious. It is easy, by varying the kind of sweetmeats, or adding others, to suit every palate.

Chocolate Biscuits.

BREAK six eggs, and put the yolks of four into one pan, and the whites of the whole six into another; add, to the yolks, an ounce and a half of chocolate, bruised very fine, with six ounces of fine sugar. Beat the whole well together; and then put in the whites of the six eggs whipped to a froth. When they are well mingled, stir in by little and little six ounces of flour, and put the biscuits on white paper, or in small paper moulds, buttered; throw over a little fine sugar; and bake them in an oven moderately heated.

Sweet and Bitter Almond Biscuits.

THEY are of two sorts. To make the former, take a quarter of a pound of sweet almonds, blanch and pound them fine in a mortar, sprinkling them from time to time with a little fine sugar; then beat them a quarter of an hour with an ounce of flour, the yolks of three eggs, and four ounces of fine sugar, adding afterward the whites of four eggs whipped to a froth. Have ready some paper moulds, made like boxes, about the length of two fingers square; butter them within, and put in the biscuits, throwing over them equal quantities of flour and powdered sugar; bake them

in a cool oven; and, when done of a good colour, take them out of the papers. Bitter almond biscuits are made in the same manner; with this difference only, that to every two ounces of bitter almonds must be added an ounce of sweet almonds.

Best Method of making Sage Cheese.

TAKE the tops of young red sage; and, having pressed the juice from them by beating in a mortar, do the same with the leaves of spinach, and then mix the two juices together. After putting the rennet to the milk, pour in some of this juice, regulating the quantity by the degree of colour and taste it is intended to give the cheese. As the curd appears, break it gently, and in an equal manner; then, emptying it into a cheese vat, let it be little pressed, in order to make it eat mellow. Having stood for about seven hours, salt and turn it daily for four or five weeks, when it will be fit for the table. The spinach, besides improving the flavour and correcting the bitterness of the sage, will give it a much more pleasing colour than can be obtained from sage alone.

Smelts pickled after the Manner of Anchovies.

THE smelts being properly cleansed, (but these fish should always be as little as possible washed,) lay regular rows of them in the jar or other vessel in which they are intended to be kept; sprink-

ling, plentifully, on each layer of fish, a layer of mixed common and bay salt, with saltpetre, white or long pepper, nut-meg, mace, and a few cloves, all finely powdered. Cover them with a sufficient quantity of good cold vinegar, which has previously been well boiled. If a redder colour be wished, a small quantity of cochineal may be mingled with the other ingredients; among which at least three or four bay leaves, and a small bit of lemon-peel, must always be added.

Art of making Carraway Comfits.

IN order to facilitate the making of comfits, a confectioner's copper preserving-pan should be provided, with two handles, and proper rings or pieces of iron at each side, for the admission of hooks fastened at the ends of a cord.—This cord, or rope, being put round a pulley fixed to a beam, and the hooks thus connected with the pan, it swings at the slightest touch, and enables the operation to be more readily performed. With a little management, however, such shifts may be made, with other culinary vessels, as will nearly as well answer the purpose. The pan, then, being in readiness, and the carraway seeds cleansed or sifted, so as to be entirely free from dust, some common syrup must be boiled in a saucepan, for about a quarter of an hour; and then have the finest white starch, just dissolved or softened in cold water, mixed with

it. In the mean time, some gum Arabic, dissolved likewise in water, must be made slightly warm in another saucepan; and the pan, slung as described, or as nearly similar as can be contrived, is to have a charcoal fire beneath it, placed at the bottom of a large tub, so as to receive but a gentle heat. When all is ready, and the bottom of the swinging pan just warm, the carraway-seeds are to be put in, a ladleful of the gum-water immediately added, and the seeds briskly stirred and rubbed with the hands till they feel dry; a ladleful of the starch syrup is then to be thrown in, and stirred in the same manner till dry. This process must be more or less repeated, according to the size or goodness of the comfits; and, indeed, the proportions of sugar and starch will be governed by these objects. In very common comfits, there is scarcely any sugar in the first coatings, and not much in the last; the best comfits, on the contrary, have but little starch even at first, and the syrup is boiled higher for the last coats. The gum only may be used for three or four coatings, and then the starch and sugar. After seven or eight coatings and dryings, they are to be set in the stove; and, next day, undergo a like process. This is to be daily pursued, till they are of the requisite size; which, for the largest and best sorts, is sometimes repeated five or six successive days, but the common carraway comfits may easily be finished at once.

Scotch Comfits.

THESE, which may be considered as among the largest and best sorts of caraway comfits, must not only be gradually and well coated with rich syrup, but should have a quantity of rose or orange flower water introduced both with the starch and gum solutions.

Cardamom Comfits, commonly called Sugar Plums.

PICK out all the clean seeds from the husks, in which they are commonly bought at the druggist's shops, after breaking the skins by a slight heat in the oven or over a stove; then put them in the swinging pan, as prepared for caraway comfits, and proceed in the same way. These are usually done with much starch, and very little sugar. The form of the seed makes these round, in the same manner as that of the caraway renders the others oblong.

Coloured Sugar Plums and Comfits.

THE colouring matter for confectionary, it is to be feared, is not always so salutary as it should be; and such common articles as these cannot be expected to have much pains bestowed on them. Happily, however, there is but little of any colour, as only the last coating receives it. If gamboge be used for the yellow, though it is a most violent cathartic, there may be danger in suffering infants to swallow many of them; and we hope that the greens, &c.

are never mineral, when they may be so well made with wholesome vegetable substances sufficiently cheap. A beautiful green, for this and other purposes of confectionary, may be obtained from spinach or beet-leaves; first pounding them well in a mortar to express the juice, and then boiling it in a water bath, by putting the cup which contains it in a stewpan of water over the fire, to take off its rawness. Yellow is readily produced by a little saffron; and a sufficiently good red, from boiling water poured over beet-root. Where a more beautiful red is wanted, five grains of cochineal, boiled with half a drachm of cream of tartar, in a tea-cupful of water, for about twenty minutes, with the addition of a bit of alum, not larger than a pin's head, will be at once exquisitely rich, and very wholesome. Other colours may be easily managed, by judicious contrivances with these and similar innocent ingredients. The coloured comfits, or sugar plums, with the differences only of the last coat, are made exactly the same as when only white; but it is to be remembered, that one colour can alone be added at a time, in the same pan. The colour is, in general, best mixed, with a weak solution of the gum.

Genuine Method of making Parmesan Cheese.

THIS famous cheese, so esteemed throughout Europe, is made in the fol-

lowing manner:—When the weather is warm, and the milk abundant, a cheese is made every day; but, in winter, when the milk will keep, every other day is found to be sufficient. During the summer, the milk of the preceding night is skimmed in the morning, and the morning's milk at about three o'clock in the afternoon, when both milks are mixed, and the making of the daily cheese immediately commences, by putting the milk into a large boiler of red copper, usually three feet eight inches deep, and nearly of the same diameter at the top, but larger or smaller according to the intended weight of the cheeses, and lessening to the bottom like an inverted bell. The common size of Parmesan cheeses is about sixty pounds; but they are often eighty, not unfrequently a hundred, and sometimes even a hundred and eighty pounds weight. This boiler is suspended by its handle on a moveable arm of wood, which turns with a pivot on its own axis, like a common crane, so that the boiler may be removed from the fire, and replaced at pleasure. When the milk is in the boiler, and the fire lighted, the dairy-woman employs herself in making butter, till the milk gets a sufficient heat; that is, about a hundred and twenty degrees on Fahrenheit's thermometer. The milk is then well stirred up from bottom to top, that the heat may be regularly distributed throughout the whole mass, when it is immediately taken off the fire,

and a wooden screen placed between to prevent any additional warmth. After waiting five or six minutes, till the internal motion caused by the different degrees of heat in the milk has subsided, a piece of rennet, about the size of a walnut, tied in a little linen bag, is put in, and squeezed with the hand till all the dissolvable matter is expressed; when, the bag being taken out, the milk is well stirred, and then left regularly to curdle. In about three-quarters of an hour, during which time the dairy-woman usually contrives to finish making her butter, the curd becomes properly formed; which is proved by cutting it with a wooden skimmer, to see if the milk has lost all its fluidity. The screen is then moved away, and the boiler replaced on the fire, where it is heated to about a hundred and fifty degrees; apparently, that the curd may have the power of contracting itself. While boiling, it is continually well stirred, in order to divide it, and thus not only becomes thicker, but gains addition to its specific weight. After having been suffered somewhat to sink, about a quarter part of the whey is decanted, to allow the remainder the means of acquiring a hundred and eighty degrees of heat, when it is briskly stirred about, to divide the curd into very small grains. A few pinches of saffron are then thrown in, to impart that yellow colour which is so greatly admired in Parmesan cheese.—The saffron smell is entirely dissipated

in six months. It is remarked that, in the process of boiling, the chief workman seems to pay the strictest attention. This boiling not only conveys a power of one particle's adhering to another, as coction hardens the white of an egg; but, also, the faculty of contracting itself, when thus formed into a body: there possibly is a certain limit to be reached, but not over-passed; a crisis, as it may be termed, on which every thing depends. Certain it is, that the principal manufacturer is now observed to make frequent trial of its state; frequently taking up a handful of curd—which is easily done, as the mass is continually stirred about—and strongly squeezing it, to judge how nearly it approaches the requisite power of being able to contract itself. When it has reached the desired state, the boiler is instantly withdrawn from the fire, the wooden screen interposed, and even the fire extinguished with water. As the stirring ceases, the curd quickly precipitates itself to the bottom; and nearly all the whey being taken out, in large wooden vessels, about two pailsful of cold water are poured in, to lower the heat, and enable the workman to plunge his hands into it. Then, bending over the boiler, that his hands may reach the bottom, he expeditiously gathers all the curd to one side, and, placing a square cloth beneath, confines it by the four corners, which he holds tightly in his hands. This mass, being of a great

weight, can seldom be drawn immediately out: to assist him, therefore, the whey which had been taken away is carefully returned into the boiler, so as to prevent burning his hands while he holds the cloth; and, as it fills, the mass of curd, however heavy, is easily elevated to the surface. When the boiler is full, the curd is taken out, and carried quickly in the cloth, to be placed in a round mould without any bottom, on a smooth and strong table. This operation requires much expertness; as the peculiar power of contracting itself, which the mass has acquired, occasions it very suddenly to harden; and it would form an unpleasing appearance, if care were not taken to prevent such effect. When the curd is thus deposited in the mould, it has already gained so considerable a degree of firmness, that a finger may be strongly pressed on it, without either sinking in, or leaving any mark: and it not only continues hardening, more and more, without any external pressure being used; but actually ejects, or expresses, by its own internal principle of contraction, the greatest part of the whey hitherto retained. The influence of this natural power would even have the effect of giving the cheese a spherical form; but, in order to keep it flat, and thus render it more convenient for handling, they put over it a round plate of iron, on which they place a very heavy stone. In this state it is left all night to cool, and takes the decided

figure which it ever after retains. Next day, a coat of salt is laid on one of the flat sides of the cheese; and, the day following, it is turned, and has the other side salted in like manner. This process is continued for about forty days, salt being alternately laid on each side, till it will no longer dissolve. It is supposed that this process not only serves to salt, but to dry the cheese; extracting from it that portion of whey which had resisted the expression, at the moment when the curd, still hot, possessed the power of contracting itself. When the cheese has thus acquired all that is necessary for its preservation, it is prepared for sale, by being well scraped all over with a flexible knife, to take off the small crust on its surface, till the paste can be every where seen, and the outside appears quite smooth: it then receives a slight varnish, or coating, of linseed oil; its convex sides are stained with a red tint, made from alkanet, beet, or some other vegetable substance; and it is then such as we see the genuine Parmesan cheese imported.

Famous German Puffs.

BEAT up four spoonsful of flour, with four eggs, to a good batter; then put two ounces of clarified butter, with a little grated nutmeg and powdered loaf-sugar in a pint of cream; mix this and the batter well together, and, buttering cups of whatever size may be most agreeable, fill them with the mixture.

They must be baked in a quick oven, to colour them at top and bottom; and should be immediately turned out of the cups, and served up quite hot, with wine sauce. In Germany, where these puffs are called Kropphen, they are commonly eaten with only a little grated sugar thrown over them, instead of the melted butter, sugar, and wine; there, too, so very common are they in Germany, instead of being baked singly in cups, a large iron plate is constructed for the sole purpose of holding them, filled with sunk circular cavities of about three inches diameter, out of which they come, after rising in the oven, with nearly the rotundity of a ball.

English Green Ginger.

THIS is highly recommended by the faculty as admirably warming, comforting, and strengthening, the stomach; and a bit occasionally eaten, particularly in the morning fasting, half an hour before dinner, and at retiring to rest, is excellent for a cold stomach, as well as laxity and debility of the intestines, flatulency, &c. Many endeavours have been made by Europeans, to manufacture the roots imported into a sort of green ginger, both by candying and preserving them, and sometimes with tolerable success. Certain it is, that they form a pleasant sweetmeat, and one perhaps equally efficacious with even the East and West Indian green ginger (the fresh

roots so called) in medicinal virtues, when properly managed. As, however, the young roots only, when tender and full of sap, are in the East or West Indies used for preserving in syrup, a state in which they cannot here be ever obtained, they must always necessarily prove inferior in tenderness, mildness, and clearness. The following is one of the best methods of making English green ginger:—Steep a quarter of a pound of the youngest and freshest roots which can be procured in equal parts of good raisin wine and vinegar, and keep them closely covered for ten or twelve days, stirring them every morning and evening. Then make a syrup, by boiling in a pint each of wine and vinegar, three-quarters of a pound of loaf-sugar; put in the ginger, let the whole boil a short time together, and keep it closely covered till next day. Boil it thus gently up in the syrup a little every day, till it becomes tolerably clear, when it will be fit for use, being constantly kept in the syrup. Green ginger may be made with still less trouble and expence, by steeping the roots in plenty of water only, instead of wine and vinegar; boiling them, till quite tender, in the same liquor; taking them out, and draining them dry; making the liquor into a syrup with sufficient sugar, and a very little cinnamon and Seville orange-peel; putting the ginger into the boiling syrup, letting it there boil twenty minutes, setting it in a jar or earthen

vessel, well covered, till next day, and again boiling it up for ten minutes daily, till it looks a little clear. This, like the former, must be kept in the syrup. Either of these green gingers may be candied or drained, by draining the ginger from the syrup, drying it on sieves in a stove or cool oven, and, when quite dry, boiling up the syrup till it approaches a candy height, commonly called *blow* by the confectioners, then putting in the ginger, and rubbing the sugar at the sides all round till the syrup is seen wholly to candy. Then take out the ginger with a couple of forks, and place the pieces on a wire for the sugar to drain off; and, when they have stood till cold, put them in boxes lined with paper for use. Great care must be taken in selecting ginger for these purposes, not to have any of what is called the Black Sort; which consists of thick and knotty roots, internally of an orange or brownish colour, but externally of a yellow grey. White ginger, which is less thick and knotty, is externally of a whitish grey or yellow, and internally of a reddish yellow: it is also firm and resinous, and more pungent than the black, which ought to be sold at least a third part cheaper. On this last account, it is often artfully made whiter than any of the whitest ginger in a natural state. Genuine green ginger, as prepared in the East and West Indies, is almost transparent; when manufactured in Europe, it appears constantly opaque.

and is more or less unpleasantly fibrous or stringy.

Syrup of Ginger.

AN agreeable and moderately aromatic syrup, impregnated with the flavour and medicinal virtues of ginger, is thus prepared:—Macerate an ounce and a half of beaten ginger in a quart of boiling water, closely covered up, for twenty-four hours: then, straining off the infusion, make it into a syrup, by adding at least two parts of fine loaf sugar, dissolved and boiled up in a hot water bath.

Curious mode of easily obtaining a Brandy Spirit from Cyder, by means of Frost, as practised in North America.

IN some parts of North America, where cyder is very plentiful, the inhabitants often purposely put a hogshead of it in the open air, during the hardest frost of their severe winters, and, as the spirit contained in a hogshead of sixty-three gallons, which is usually from twelve to fourteen gallons, retires to the centre of the whole, and cannot be frozen, it is drawn off, by means of a passage bored through the solid ice, into a proper receiving vessel, and it is said to be an excellent brandy. According to this estimate, twelve gallons of good cyder contains from nine quarts to ten and a pint of a vinous brandy spirit. It is probable, that sometimes the coldness

of our winters may be sufficiently intense to produce the same effect; especially in vessels of a much smaller body. This, though a process of extreme simplicity, develops a principle in chemistry which may lead to important advantages.

Wonderful Power of the Turkish Glue, or Armenian Cement, with the Art of making it.

THE jewellers in Turkey, who are mostly Armenians, according to Mr. Eton, formerly a consul, and author of the Survey of the Turkish Empire, have a singular method of ornamenting watch-cases, &c. with diamonds and other precious stones, by simply glueing or cementing them. The stone is set in silver or gold, and the other part of the metal made flat to correspond with the part to which it is to be fixed; it is then warmed gently, and has the glue applied, which is so very strong, that the parts cemented never separate. This glue, which will strongly unite bits of glass, and even polished steel, and may of course be applied to a vast variety of useful purposes, is thus made:—Dissolve five or six bits of gum mastich, each the size of a large pea, in as much spirits of wine as will suffice to render it liquid: and, in another vessel, dissolve as much isinglass, previously a little swelled or softened in water, though none of the water must be used, in French brandy or good rum, as will make a two-ounce

phial of very strong glue: adding two small bits of gum galbanum, or ammoniacum, which must be rubbed or ground till they are dissolved. Then mix the whole with a sufficient heat. Keep the glue in a phial stopped close, and, when it is to be used, set the bottle in hot or boiling water. Mr. Eton observes, that some persons have, in England, prepared and sold this composition under the name of Armenian Cement; but it is much too thin, and the quantity of mastic in it too small: it must, this gentleman adds, be like strong carpenters' glue. This certainly is one of the most valuable known cements in the world. Nor is it at all improbable, that a plan, said to have been invented in France or Germany, for making up clothes, &c. by uniting cloth without sewing, is some attempt founded on the use of this very cement; with what ultimate success, we must leave time to develope. In the mean while, there can be no sort of doubt, that much may be effected by ingenious applications of so powerful an agent.

Valuable Secret in preparing Foil for Diamonds, and other precious Stones, as used by the Armenian Jewellers.

THE method of preparing the rich foils in which the Armenian jewellers set precious stones, particularly diamonds, to much advantage, and which, under roses or half-brilliant, is most remarkably beautiful, and not subject to tarnish,

is generally kept as a great secret; and such foils, Mr. Eton assures us, sells at Constantinople for from half to three-quarters of a dollar each. The mode of preparing them is extremely simple. An agate is cut, and highly polished, of the shape desired; a cavity of about its own size is next formed in a block of lead, and over this cavity is placed a bit of tin, the thickness of strong brown paper, scraped very bright. The agate is then placed on the tin, over the cavity, and struck with a mallet; when the beautiful polish which the tin instantly receives, is scarcely to be imagined by those who have never seen it.

Easy method of dyeing Cotton with Madder, as practised at Smyrna.

COTTON, at Smyrna, Mr. Eton tells us, is dyed with madder in the following manner:—The cotton is boiled in common olive oil, and then in mild alkali; being thus cleaned, it will take the madder dye: and this is the fine colour so greatly admired in Smyrna cotton-yarn. "I have heard," adds this gentleman, "that the sum of five thousand pounds was given in England for this secret!" It is, doubtless, a secret in preparing cottons, and perhaps other articles, for the reception of a particular dye, very well worth knowing.

Curious Mechanism of Turkish Locks, which can never be picked.

"THOUGH nothing can be more clum-

sy," the same author remarks, "than the door-locks in Turkey, their mechanism to prevent picking is admirable.—It is a curious thing to see, particularly in Asia, wooden locks on the iron doors of their caravansaries and other great buildings, as well as on house doors. The key is composed of a square stick, with five or six iron or wooden pins about half an inch long, placed at irregular distances toward the end of it, and answering to holes in the upper part of the bolt, which is pierced with a square hole to receive the key. This key being put in as far it will go, is lifted up, when its pins enter the corresponding holes, and raise other pins, which had dropped from the part of the lock immediately above the bolt into these holes, and these pins have heads to prevent their falling lower than necessary. The bolt, thus freed from the upper pins, is immediately drawn back by means of the key, which is then lowered, and may be drawn out of the bolt. To lock it again, the bolt is merely pushed in, when the upper pins fall into the holes of the bolt by their own weight. This idea might certainly be improved on, and be worthy the attention of English locksmiths.

The Duchess of Marlborough's admirable Water for Thickening the Hair, and to prevent its falling off.

THIS most excellent water for the hair is produced in the following manner:—

Distil, as cool and slowly as possible, two pounds of honey, a handful of rosemary, and twelve handfuls of the curlings or tendrils of grape-vines, infused in a gallon of new milk, from which about two quarts of the water will be obtained.

Art of making Barley Sugar.

PUT some common or clarified syrup into a saucepan with a spout, such as for melting butter, if little is wanting to be made, and boil it till it comes to what is called carmel, carefully taking off whatever scum may arise; and, having prepared a marble stone, either with butter or oil, just sufficiently to prevent sticking, pour the syrup gently along the marble, in long sticks of whatever thickness may be desired; twist it, while hot, at each end, and let it remain till cold, when it will be fit for immediate use. The rasped rind of lemon, boiled up in the syrup, gives a very agreeable flavour to barley-sugar; and, indeed, the best is commonly so prepared. So are *Barley-sugar Drops*.

Ginger Drops.

THESE drops may be made in the following easy manner:—Beat, in a marble mortar, an ounce of the best candied orange-peel, with a little loaf sugar, and, when it becomes a smooth paste, add half a pound of loaf-sugar, and half an ounce of the best powdered ginger. Then, with a little water to dis-

solve the sugar, boil the whole to a candy, and drop it off from the point of a knife on writing paper, in small round drops, about the size of a silver two-pence. When quite cold, they will come off the paper, and are to be kept in papered boxes. Among other good qualities of ginger, it is said to be beneficial in dimness of sight, &c.

Peppermint Drops.

THE best peppermint-drops are made by sifting finely-powdered loaf sugar into lemon juice sufficient to make it of a proper consistence; then, gently drying it over the fire for a few minutes, and stirring in about fifteen drops of oil of peppermint for each ounce of sugar, dropping them from the point of a knife, like the ginger-drops in the preceding article. Some, instead of using lemon-juice, or any heat, merely mix up the sugar and oil of peppermint with the whites of eggs; beating the whole well together, dropping it on white paper, and drying the drops gradually at a distance from the fire.

Irish Method of raising Potatoes.

THE following is given as the Irish method of raising potatoes, in Dr. Hunter's celebrated Georgical Essays, on the authority of Mr. Hazard. "Lay the potatoes, either whole or cut, on turf, at about twelve or fourteen feet asunder, and on beds about sixteen feet wide. Each side of the beds is to have

a trench three feet in width opened, the turf of which must be laid with the grass side downward on the potatoes, and a spit of mould be next taken from the trenches, and spread over the turf. In this manner the whole of the ground intended to be planted with potatoes must be treated; and, when the young shoots appear, another spit of mould from the trenches is to be strewed over the beds, so as to cover the tender shoots, which will preserve them from frost, encourage them to spread, and totally destroy the young weeds. So far is esteemed always necessary; future earthings are discretionally used, according to circumstances. When the potatoes are taken up in the autumn, a careful person should return the earth into the trenches, so as to make the surface level; and, from the same ground, a better crop of potatoes may be obtained the following year. For the first year's crop, the ground being fresh, no manure seems to be required; but this mode can only be adopted where the staple of the soil is deep and rich."

Easy way to make Eggs larger than those of a Swan, or even of an Ostrich.

THIS curious process is thus effected, with very little difficulty.—Part the yolk from the whites of a sufficient number of common eggs, and strain them into two different pans or basons, according to the size and quantity wanted. To form

a large egg, take a bladder, and fill in as much yolk as will be, when tied up round like a ball, and boiled, of the magnitude wanted; and, having thus boiled it hard, put it into another bladder, surrounded with sufficient white, tie it up in an oval form, and boil that also hard. A very large egg, thus prepared, has an uncommonly fine effect with a salad, and in ragouts, &c.

Eggs fried as round as Balls, without hardening the Yolks.

HEAT, in a very deep frying-pan, about three pounds of clarified butter, till hot enough for fritters; then, stirring it with a stick till it runs round like a whirlpool, break an egg into the middle, and keep briskly stirring with the stick till it appears as hard as a poached egg. The whirling it thus round with the butter will be found to have given it the roundity of a ball; which is now to be taken up with a slice, and placed before the fire in a dish till the rest are done, as one only can be thus dressed at a time. They will keep hot, and the yolks continue soft half an hour. Eggs thus dressed make a pleasing dish, with stewed spinach, and orange garnish; but may be served up in any other way.

Small Eggs, for Turtles, Pies, &c.

THE method of supplying small eggs, for dressing turtles, enriching pies, and other purposes, is to boil a few eggs hard; beat up the yolks fine, and, with

the addition of a little raw yolk, make up the paste into small eggs of whatever size may be judged best for the purpose. These, being thrown into a little boiling water, will immediately harden.

Dutch Souster, to be eaten either as Pudding or Cake.

THE method of making Dutch souster, which when hot forms a very good pudding, and when cold an equally good cake, is as follows—Melt half a pound of butter in about a quarter of a pint of milk, and mix it up with a pound of flour, four eggs, and two spoonsful of ale yeast. If intended to be eaten only hot, as a pudding, add half a pound of currants, and about two ounces of powdered loaf sugar; but, when for a cake only, caraway seeds may either supply the place of currants, or even be added, as best pleases the palate. In either case, it should be put in a quick oven, where it will be sufficiently baked in an hour.

Real Cabbage dressed by the Dutch as their Remedy for a Cold in the Breast.

THE frugal and economical Dutch have in this singular dish contrived, at once, a good and cheap medicine, and a food not by any means uninviting. It is thus made:—Cut a red cabbage small, and boil it in water till tender; then, draining it dry, put it in a stew-pan with some oil and butter, a small quantity of water and vinegar, an onion

cut small, and a little pepper and salt, and let it simmer till all the liquor is wasted, when it may be eaten at pleasure, either hot or cold.

French Juniper Ratafia, or incomparable Cordial Gin, as made at Paris.

THIS fine cordial liquor is made by infusing, in nine quarts of brandy, half a pound of the choicest juniper-berries, two ounces of cinnamon, two drachms of mace, a drachm of coriander-seeds, and a dozen cloves, all well beaten in a mortar; to which must be added four pounds and a half of sugar, dissolved over the fire in two quarts of water. The syrup, when made, is to be poured hot over the ingredients, and the vessel containing them being closely stopped, exposed for six weeks to the heat of the sun, and the liquid then passed through a cotton or flannel filtering-bag, the process will be complete, and the cordial excellent.

Oil or Cream of Cytherea, a delicious French Cordial Liqueur.

THIS oil, or rather cream, as it is now fashionable to call the richest French cordial liqueurs, is thus made. Take five quarts of spirituous cinnamon water, two large glasses of rose-water, well mixed with a pint of usquebaugh, and six drops each of the essences of lemon, clove gilliflowers, and citrons or cedraties, with two drops of essence of bergamot. These ingredients being

well mixed, produce an excellent oil or cream, which is to be clarified with the white of an egg, placed six hours in a warm water bath, and filtered in the usual way. This completes the process of making that charming liqueur, the genuine oil or cream of Cytherea, so renowned all over the continent of Europe.

Delicate French Liqueur, called Rossolis Ambré, or Amber Sun Dew.

DISSOLVE four pounds of sugar in a gallon of water, boiling up the syrup six times; when, having whisked up to a froth the white of an egg, with its shell well beaten, put it into the syrup, and give it another boil. Then strain it through a flannel or cotton bag, and add half a pint each of orange-flower water and good brandy. If wanted to be of the utmost clearness, as the name imports, it should be again filtered, when it will become a pure and delicate liqueur.

French Rossolis, or Sun Dew, perfumed with Flowers.

BOIL two quarts of spring water, to take off the hardness; then take it off the fire, and when it is only lukewarm, throw in a pinch of the most odoriferous flowers, and let them infuse till the liquid be cold, and the fragrance all extracted. Then take away the flowers with a skimmer, after having well poured out the liquid; and, putting a pint of

clarified syrup and half a pint of spirits of wine, a rossolis or sun dew will be produced fully equal to the former.

Celebrated French Worm Medicine for Dogs.

THIS medicine has the reputation of effectually killing and expelling the worms with which dogs are often so grievously tormented, and which, probably, may be one grand cause of their running mad. It is thus made:—Take, for one dose, which generally proves sufficient, two drachms each of juice of wormwood, aloes, and staves-acre, the two last powdered as small as possible; with one drachm each of pounded burnt hartshorn and sulphur. Mix the whole together in nut oil, to the quantity of about half a glass, which must be given to the dog for a dose. If at all necessary, another dose may be given a day or two after.

Superior Use of the celebrated German Tinder, and great Importance of its being universally adopted in England.

ON the continent, every traveller, sportsman, &c. carries constantly this tinder about him, which is conveniently portable, and resembles a piece of soft and very thick tanned leather, of elastic substance, and a sort of velvet surface on the upper part. It is, in fact, a large fungus, commonly called punk, which

grows at the roots of old trees, where it spreads to a considerable size. This substance is dressed, hammered, and otherwise manufactured for the purpose, into this appearance, and, being dried, forms the true German tinder at all times ready for use, and far less liable to become damp than English tinder. The manner of using it is by tearing off a small bit, which will serve several times, and holding it at the edge of the flint, which is smote by the steel, instead of the steel by the flint. In this the Germans are so expert, and can so well rely on their tinder, that they will engage to light it at a single stroke, and, indeed, seldom fail to do so. The tinder being thus kindled, may be placed in a pipe of tobacco, or extinguished instantly between the finger and thumb, after lighting a match for this or any other purpose. It is always kept in a pouch or box, with a flint, steel, and short German matches; and few persons are much from home without carrying them constantly in their pockets. If the German tinder were to be manufactured in England, many poor persons might be employed in collecting the punk which is now suffered to rot without utility; and, could it be brought entirely to prevent the destruction of rags for tinder, in the united kingdom, a quantity far exceeding what may be generally imagined, it might prove the means of greatly assisting the manufacture of paper.

Famous French Remedy for the Dysentery, or Bloody Flux.

TAKE two large nutmegs grossly pounded, twenty white pepper-corns, and the same number of cloves; an ounce of bruised cinnamon, and an ounce of oak bark, from an old tree, grossly rasped. Boil the whole in three quarts of milk, till the diminution of a fourth part; then, straining the decoction, divide it into four equal parts, and give the patient one portion every six hours, day and night. If the appetite be lost, so that the party be unable to eat, as often happens, this milk will afford sufficient nourishment. The first quantity, taken warm, appeases the agony and griping pains; and the same is to be repeated the second and third days. This remedy cures, in three or four days, the flux of the belly and of blood, however violent. It does not cure suddenly; but softens and strengthens the bowels by slow and sure degrees. In the mean time, if the patient should be desirous of food, it is not to be refused, provided it be taken with moderation.

To make a Powder, by which you may write with Water.

BRUISE to powder a handful of galls, half an ounce of vitriol, an ounce of gum arabic and gum sandrick. Mingle them finely sifted together, then rub your paper with a little of it laid upon cotton wool; and, having smoothed it, take

water, and write upon the paper; then suffering it to dry, it will be black.

Art of immediately Roasting and making quite tender even the oldest Hare, recommended to Sportsmen by an ingenious French Author.

THIS writer, who was a very great sportsman, thus ascribes the origin of his invention:—"Having one day killed a hare so very old and tough that it was impossible to separate its ears with the hand, he thought that he would try if a method could not be contrived of immediately dressing it, without skinning; and even giving it, at the same time, some tolerable degree of tenderness. As there seemed but little to risk, he disemboweled the hare, spitted it with the skin on, and immediately commenced the experiment. He fastened a large rasher of bacon on each side of the hare, by means of thread or string passed between the skin and the fat to prevent its burning; and, heating red hot two fire-shovels, when the fur or hair of the animal became sufficiently dry, he singed or set fire to it with a flaming brand. The hair being thus entirely burnt off, he took off one of his fire shovels, with which he kept melting bacon continually to baste the hare, changing the two shovels as one of them grew cool and the other hot, till he perceived the skin crack, and separate from the body, so as to be taken off either with a pair of tongs or even with his

hand. Then, continuing to baste the hare for some time longer, he finally basted it with strong vinegar, and, finding it done, made a sauce for it. This, he observes, may be either sweet or highly seasoned, according to the taste of the party." One of the French princes, to whom this gentleman had the honour of being known, having heard of this novelty, asked him to repeat the experiment on a very old hare which his royal highness had then just killed, who, after gratifying his curiosity by witnessing part of the process, found it so tender and excellent when done, that his royal highness, and those who had the honour to eat with him, left nothing but the bones.

Excellent Collard Beef.

BOIL the finest and fattest flank of mellow beef, or the thin end only, and also take out the gristle and internal skinny part. Salt it well, if only about the flank, with an ounce each of salt-petre, salprunella, and bay-salt, and one pound of common salt, all pounded very fine, and mixed together with at least a quarter of a pound of good moist sugar. Turn it every day, each time rubbing in the brine, for about a week; then take it out, hang it in the air to drain, and wipe it dry. Chop a good quantity of parsley, half as much sage, and some thyme, savoury, marjoram, rosemary tops, and penny-royal, all minced small, and well mixed with a few

cloves, a very little mace, nutmeg, pepper, and salt, and half a dozen corns of allspice, the whole finely beaten. Having flattened the beef, strew this mixture very plentifully over; and, rolling it up as tightly as possible, bind it up in a coarse cloth, and tie it round well with inkle, commonly called beggar's tape. All this being carefully done, boil it gently, in a good quantity of water, for about five or six hours, according to the size of the collar; or, if baking be preferred, send it to a good soaking oven, in a covered pan, with sufficient liquor, and a little sliced onion or garlick, &c. for four or five hours. When done, whether baked or boiled, on putting it in a press, or between two boards, with a good weight at the top, while hot, but without untying it, the shape will become oval by the time it gets thoroughly cold. If part of a breast of fine fat veal, likewise properly boned, &c. be rolled up with the beef, it looks pleasing, and eats delicately. Beef is often collared, in a common way, and either baked or boiled, salted only with salt and salt-petre, and having a mixture of parsely and a few other herbs, with salt, pepper, and allspice: nor is it, even so dressed, by any means an unpleasant article of food. When the tape and cloth are removed, thin slices of the collared beef should be cut, as wanted, and sent to table in a dish garnished with sprigs of parsley.

Best Turkish Method of making Coffee.

It is observed by Mr. Eton, in his Survey of the Turkish Empire, that coffee, to be good, must either be ground to an almost impalpable powder, or pounded, as is done by the Turks, in an iron mortar, with a heavy pestle. They put the coffee quite dry into the pot, over a very slow fire, shaking it often, till it gets warm, and begins to send forth a fragrant smell. Then, from another coffee-pot, they pour on it boiling water, or rather, water in which the grounds of the last made coffee had been boiled, and set to become clear; holding it a little longer over the fire, till there is a white scum like froth on its top, without by any means suffering it to boil, but only gently to rise. It is then poured, two or three times, from one pot into the other, and thus soon becomes clear; they often, however, drink it quite thick. Some, to make it clear sooner, either put in a spoonful of cold water, or lay a cloth dipped in cold water on the top of the pot.

Hint for making West India Coffee nearly equal to that of Turkey.

THE reason why our West India coffee is not so good as the Yemen coffee, Mr. Eton thinks, is because, on account of the climate, it is never suffered to hang on the trees till it be perfectly ripe. It is also liable to acquire an ill taste, on coming to Europe, from bad

air in the hold of the ship. In Italy, this may be remedied, by exposing it two or three months to the sun; but, in England, this gentleman says, boiling water should be poured over the berries and suffered to remain on them till cold, when they should be washed with cold water; and, lastly, they should be dried in an oven. Thus prepared, it will be nearly as good as the best Turkey coffee. It should be roasted in an open earthen or iron pan, the slower the better, and, as often as it crackles, must be taken off the fire. The Turks often roast, if it may then be so called, their coffee, in a baker's oven, while the oven is heating.

English Modes of making Coffee.

ONE of the best usual methods of preparing coffee in England is, by making four coffee cups, or about a pint, with an ounce of coffee; pouring on it that quantity of boiling water, boiling it up for five or six minutes, pouring out, and returning, a little of the coffee, two or three times; then putting in two or three small shreds of isinglass, gently dissolved in a cupful of boiling water, boiling the whole five minutes longer, and lastly, keeping the coffee-pot close by the fire ten minutes more to clear. Some also put in, with the coffee, a small bit of vanilla, which gives a fine flavor; but it must not be suffered to predominate. Thus made, though it be too weak, it is very pleasant. The strength,

perhaps, might be sufficiently augmented by pounding the coffee, like the Turks, and adopting, with them, the method of pouring boiling water on the coffee-grounds left, and letting it stand on them till next day, to be used instead of common water. Good cream, too, instead of very middling milk, makes a vast difference in drinking coffee, however prepared. The sugar, if pure, seems of less importance, though some insist on the superiority of fine Lisbon sugar, while others highly extol the use of pounded sugar-candy.

Medicinal Virtues of Strong Coffee.

STRONG coffee, in the proportion of an ounce and a half to a pint, and particularly when made by infusion, is not only truly grateful to the palate, but wonderfully fortifies and strengthens the stomach, as well as the whole nervous system. It adds, maintains one of its warmest panegyrist, or gives spirits to the body on any sinking, faintness, weakness, or weariness, of mind or body, and that beyond whatever the best wine can effect; conveying, as it were, life and strength to the whole frame. It is, doubtless, very good against consumptions, vapours, hysterics, and all cold and moist diseases afflicting the head, brain &c. it prevails also, on being long and plentifully used, against the scurvy, dropsy, and gout, as well as all manner of rheumatic pains; absorbing all acidities in the body, and destroying the con-

gelative powers by which those diseases are chiefly generated; while, by its diuretic property, it carries off all those heterogene and morbid humours, after a very singular manner. "It may be," says Salmon, the medical writer here in part quoted, "that I have said a great deal in commendation of this strong coffee; but I can truly assert, that I have said nothing but what I know myself, and in my own person, to be truth, and have had confirmed by manifold and daily experiences for a great many years, to my exceeding satisfaction. I was also cured, about ten years since, of a rheumatic pain in my shoulder; which was so vehement, that, besides the perpetual pain, I could not so much as lift my arm or hand up to my head, nor put it behind my back, for nearly two years, in which I received no benefit by a long application of vesicatories, and continual use of opiates; of this vehement rheumatism, I was perfectly cured by drinking a full quart of strong coffee at a time, and continuing it some days together, nor have I since had the smallest return. The like relation I have had from two other persons, particularly patients of mine, who were much more grievously afflicted, by their own accounts, than even I was; who, by an extravagant drinking of strong coffee, to use their own words, were perfectly cured, and freed from their deplorable lameness, after manifold applications, and the use of many other things, both

external and internal, had for some years past been tried in vain." It may seem difficult to add to this long list of the medical virtues of strong coffee; we have, however, considerably abridged the detail, which describes it as very little short of a universal medicine. There can be no good reason for doubting the truth of Dr. Salmon's alledged experience, not having the smallest dread of any ill consequences from a free use of this salutary liquid. Even modern physicians have admitted, that, in cases of spasmodic asthma, scrophula, diarrhœa, agues, and particularly against narcotic poisons, such as opium, hemlock, &c. coffee often produces the best effects. "Nor is there," a very recent author asserts, "a domestic remedy better adapted to relieve periodical headaches, which proceed from debility or want of tone in the stomach." This character, too, is given, as it should seem, without insisting on the particular strength of the coffee, on which Salmon alone depends.

Advantages of making Coffee by previous Infusion.

AFTER drinking the coffee first made, pour the quantity of water which will next time be wanted, on the grounds left, and let them boil a little together; then, taking the coffee-pot from the fire, let the liquor settle for a quarter of an hour, and no longer, when this clear liquor, or second draught, is to be decanted, the grounds are to be washed

away, the fresh coffee powder intended for next making is to be immediately put into the cleansed coffee-pot, and the scalding hot liquor just decanted off poured on it, and left to infuse till coffee be again wanted. The coffee-pot is then to be put on a gentle fire, and the liquor very leisurely brought to boil till the coffee sinks down; when, the liquor being settled, it may be drank hot, with or without sugar. After this manner, coffee may be made from morning to night, from night to morning, or from drinking to drinking, throughout the year. That this is the best way is manifest, from the coffee itself when made; which, as it is much more pleasant to the palate and stomach, so it seems to be of double strength, compared with that which is made in the common ways with the same quantity of coffee. The true cause of which consists in the principles of the concrete: for, in some things, the virtue, or goodness, is only to be obtained by boiling, and all infusions, for ever so long a time, will do nothing; in other articles, it is only to be obtained by infusion, and boiling will only spoil them; a third description, like coffee, have complicated properties, and their virtues and goodness are to be only extracted by both ways, infusion and boiling too. If coffee be but a very little too much boiled, one minute is sometimes enough, it is spoiled, and grows either flat or sour: but an infusion of it for ten, twelve, or even twenty-four hours, makes

the liquor not only pleasanter, but of double or treble strength, though it has but a minute's boiling; that is, just sufficient to boil it well down, that it may be clear. On a comparison of the different methods, it will be easy to make a judicious selection for improving very much the customary modes of making coffee in England, and rendering its acknowledged virtues far more extensively useful.

Infalible Cures for the Cramp.

THE excruciating tortures of the cramp, whether in the neck, arms, hands, legs, or feet, are infallibly cured by bathing the parts afflicted every morning and evening with the powers of amber, and taking inwardly, at the same time, every night on going to bed, for eight or ten nights together, half a spoonful, in from a gill to half a pint of white wine. For sudden attacks of the cramp in the legs, to which many persons are particularly subject, relief may be instantly obtained by simply stretching out the limb affected, and elevating the heel as much as possible, till the toes bend backward toward the shin: this also may be considered as an infalible remedy, when it is only in the leg. A hot brick, in a flannel bag, placed for the feet, at the bottom of the bed, all night, and friction with the hand, warm flannels, coarse cloths, or the flesh-brush, diligently applied, to receive the free circulation of the blood in the contracted part, are

both strongly recommended as efficacious expedients for relieving this terrible pain, as well as for preventing its return. In Italy, as an infalible cure, a new cork is cut in thin slices, and a ribbon passed through the centre of them tied round the affected limb, laying the corks flat on the flesh; this, too, while thus worn, prevents any return of the cramp.

Famous Balm of Gilead Oil; a speedy and most incomparable Remedy for broken Shins, and other Green Wounds, Burns, Bruises, Scalds, &c.

THIS universal family oil, which should be kept in every house, is made in the simplest manner.—Put loosely into a bottle, of any size, as many balm of Gilead flowers as extend to about one third part of its height, then nearly fill up the bottle with good sweet oil; and, after shaking it a little occasionally, and letting it infuse a day or two, it is fit for use. It must be very closely stopped, and will then not only keep for years, but be the better for keeping. When it is about half used, the bottle may be again filled up with oil, and well shaken, and in two or three days it will be as good as at first. The most alarming cuts and bruises of the skin, which are so often rendered worse by spirituous balsams, salves, poultices, &c. are completely cured in a few days, and sometimes in a few hours, by this apparently

simple, but assuredly most incomparable oil. It is good for all green wounds, burns, bruises, scalds, &c. but for broken shins in particular, which so often terminate in mortification and loss of limb; it has hitherto no equal, though never till now published, and seeming quite unknown to the faculty: the most liberal and ingenious of whom will do well to try internally, as well as externally, such a mild yet potent vulnerary, which promises to effect all that has been ascribed to the famous Gilead of the Jews, though it grows readily in our own gardens. Dr. Willich tells us, that the eminent balsam or balm of Gilead, which is a gummy substance exuding from the bark of the amyris Gileadensis, or opobalsamum of Linnæus, and a native of Arabia Felix, was formerly imported into Europe; but, being obtained chiefly by incision, and the quantity afforded by any single tree very small, the collecting it is attended with so much trouble, that the genuine balm is, perhaps, never exported in a commercial way. He describes it as of a bitterish aromatic taste, an acidulous fragrant smell, and of a yellowish or greenish colour: says that it is, among the Turkish women, in high reputation, both as a cosmetic, and as a specific for almost every disorder; that it is, accordingly, valued at so extravagant a price as with difficulty to be procured in a genuine state, when it is presented only to sovereign princes; and that, on these ac-

counts, it is in England entirely superseded by the balsams of Canada and copaiba. These, the doctor adds, but we cannot subscribe to that professional dogma, are equally efficacious. He adds, that he has published this account of it with a view to caution and undeceive the credulous, who may be apt to imagine that any base compound offered to the public, under specious pretensions, is the real balm of Gilead, which is frequently mentioned in Scripture.—All this, however, assists to prove the propriety of trying the effects of the humble balm of Gilead plant which we so well know flourishes in the soil of our own country, though by no means sufficiently cultivated, and in which, accordingly, there can be no possible deception.

Persian Art of making Yeast with Peas.

THE preservation of yeast, it is remarked by Mr. Eton, having been a subject of much research in Europe, the following particulars may, perhaps, be entitled to attention. On the coast of Persia, his bread was made in the English manner, of good wheat flour, and with the yeast generally used there, which is thus prepared:—Take a small tea-cup or wine glass full of split or bruised peas, pour on them a pint of boiling water, and set the whole in a vessel all night on the hearth, or in any other warm place; this water will be a

good yeast, and having a froth on its top next morning. In this cold climate, especially at a cold season, it should stand longer to foment; perhapstwenty-four or forty-eight hours, and the quantity of peas should be larger. Experience, Mr. Eton adds, must determine this. The above quantity made this gentleman as much bread as a half quartern loaf, the quality of which was very good and light. In England, perhaps, it should stand to ferment in or on a cool oven.

Turkish method of filtering Water by Ascension,

THE process is this:—They make two wells, from five to ten feet, or any other depth, at a small distance from each other, with a communication between the two at their bottoms. The separation is of clay well beaten, or other substances impenetrable by water. Both wells are then filled with sand and gravel. The opening of the well into which the water to be filtered runs, is made somewhat higher than that into which it is to ascend; nor does the sand of this latter approach the brim, where there is either sufficient room left for all the filtered water, or it is drawn off by a spout run into a vessel placed for that purpose. The greater the difference is between the height of the two wells, the faster the water filters; but the less it is, the better it operates, provided a sufficient quantity of water be supplied by it

for the intended purpose. This, Mr. Eton observes, may be practised in a cask, tub, jar, or other vessel, and would be useful on board of ships: the water being conveyed to the bottom by a pipe, and the lower end having in it a sponge, or the pipe might be filled with coarse sand. It is evident, that all such particles as, by their gravity, are carried down in filtration by descent, will not rise with the water in filtration by ascension. From this account, it should seem, that the principle of filtration by ascent, considered as a new discovery by some ingenious Europeans, has been long known to the Turks. Really this general history of filtration is too well understood already to need its insertion here.

European Modes of filtering Fluids, for Chemical and Culinary Purposes.

FILTRATION, generally, is the process of straining or filtering a liquid of any description, so as to detach from it such foreign particles as may be merely mixed with it, and require to be separated, and not those which it holds in solution; chiefly for the purpose of promoting the clearness or purity of the fluid. The apparatus used for this intention is usually denominated a filter; filtering machine, filtering bag, &c. These instruments are various in form and quality, according to the design, the judgment, or the convenience of the

operator. The merely placing a sponge, or even stuffing a piece of tow, wool, or cotton, into the pipe of a funnel, will render clearer the liquid which flows through it, by preventing the passage of gross particles. A long linen, cotton, or flannel rag, &c. first wetted and squeezed, and then hung over the side of a vessel containing a fluid, so as for one end to remain immersed in the fluid to be filtered, and the other end to hang without the vessel lower than the fluid's surface, will act as a syphon, and carry over the clearer liquid. Cooks, confectioners, &c. where a sieve of the different descriptions is not sufficient for domestic purposes, commonly use a long flannel or cotton bag, more or less wide at top, but always narrowing to a point, called a jelly-bag, or some similar vehicle, with or without a frame like a sieve, to which it is occasionally fixed, or permanently fastened. These filtering or jelly bags, in the culinary arts, are derived from the old chemical flannel filtering-bag, known formerly by the name of Hippocrates' sleeve; this primitive physician having, it is supposed, originally applied that part of his garment in making the first filtering-bag. Though cooks, confectioners, &c. and even apothecaries, however, may generally content themselves with the use of filtering bags only, philosophical chemists almost constantly prefer using the paper called cap, blotting, or filtering-paper; to prevent the breaking of which tender sub-

stance, when any considerable quantity of fluid is wanted to be filtered, they stretch or sustain it on a linen cloth.—None of these contrivances, however can be considered as calculated to filter large quantities of turbid water for all the various purposes of domestic economy.

Mr. Peacock's Patent Machine for Purifying and Filtering the foulest Water.

THE utility of filtering machines, in the different processes of brewing, distillery, and dyeing, as well as that of making bread, and all other domestic arts, is sufficiently obvious. The filtering machine of Mr. Peacock has been contrived and composed with a combination of skill and simplicity which is seldom witnessed. The turbid fluid is poured into a vessel, with layers of sifted gravel or small pebbles, in different gradations of size, at the bottom, and connected somewhat like the Turkish filtering-wells, with a similar vessel, with like strata or layers, in progressive degrees of fineness, through which the water, however foul, on its entrance into the first vessel, now rises clear and pure in this. Had Mr. Peacock, who is one of the first architects in the world, been a poor or a mercenary man, this invention might have obtained him a large fortune; but, being neither one nor the other, though this gentleman secured his right by patent, and he was only se-

licitous of its being adopted from philanthropic motives, and has probably lost more money than he has gained by the invention. When its use becomes duly appreciated, some future manufacturer of Mr. Peacock's filtering machines may probably reap the advantage. A specimen of his machine is deposited in Guildhall, London, and, though capable of yielding a constant and pure stream of three hundred gallons in twenty-four hours, it does not occupy more room than a common large drip or filtering-stone, with all its accompanying apparatus: that nothing may be wanting to its perfection, it is easily cleansed, though seldom necessary, in the short space of a single minute. Nothing, therefore, is easier than for brewers, distillers, dyers, &c. who are so inclined, to have all their water filtered by means of Mr. Peacock's invention, which is capable of being extended to any magnitude, at an expence which cannot be the smallest object to the generality of persons concerned in those respective manufactories. This invention, could it be brought into general use, might be considered as a blessing to the nation. At sea, if the strata may be so fixed as not to be too much disturbed or deranged by the ship's motion, which seems very possible, the use of such a machine must be so great, that no vessel ought to sail without one. A little charcoal, from its antiseptic quality, might perhaps be introduced with advantage

among the strata of gravel. The want of filtered water gives rise to more nephritic complaints than is imagined.

Admirable Picked Beet Root.

PARBOIL some of the finest red beet-roots in water; then, cutting them into thick slices, put them into a saucepan, with some sliced horse-radish, onions, or shallots, bay-leaves, pounded ginger, beaten mace, white pepper, cloves, all-spice, and salt; and boil the whole, in sufficient vinegar to cover it, for at least a quarter of an hour. Strain the liquor from the ingredients, put the slices into a jar, pour the strained liquor over them, and, if higher colour be wanting, add a little powdered cochineal when the pickle is quite cold, and keep it closely covered with bladder and leather. A little oil may be poured on the top of this pickle, which will assist the better to preserve it, without prejudice to the beet-root, which is commonly served up with a mixture of oil, its own liquor, and a small quantity of powdered loaf-sugar, poured over it. Some also add mustard, but this is not by any means necessary; and certainly affords no improvement to the pleasing colour of this fine pickle.

Genuine Westphalia Hams.

WHATEVER may be said, through weakness or prejudice, it cannot, with truth, be denied, that the Westphalia hams, made from the wild boar, have a richness and flavour which cannot be

completely imparted to the flesh of the finest and fattest hogs. Many of these, however, are certainly imported and sold as if they were genuine; and, though excellent, from being cured in the same way, are no better than, and sometimes not nearly so good as, our best English hams might easily be, if managed in a similar way. The following, we are assured, is the true mode of curing the true Westphalian hams, whether made with the wild boar or a fine common hog:—Having covered the ham with dry salt for a day and night, take a quarter of a peck each of bay and the finest common salt, a pound each of saltpetre and moist sugar, a quarter of a pound each of sal prunella and pounded juniper-berries, and an ounce of socho tied up in a rag. Boil all these ingredients well together, and, when the liquor is cold, put into it the ham, wiped clean from the salt and blood, and let it remain well covered by the brine, for nearly a month, turning it at least twice a week during that time. Then, wiping it with dry cloths, mix together some pounded pepper, salt, and bran; rub them first into the cavities, and then all over the ham, and hang it on the side of a chimney where wood only is burnt. The time of fumigation, or drying by smoke, is commonly from three to six months, according to the size of the meat and the quantity of smoke by which it is affected.

Westphalia Bacon, Salted and Dried Tongues, Beef, &c.

ALL these articles, and most other salted provisions, may be cured in a superlative stile by means of the above pickle, with or without the socho. As for the juniper-berries, they will be found to impart a flavour, particularly to tongues, more exquisite than can be imagined; a secret known to some few families on the Continent, but hitherto quite unknown in England. If a redder colour be wanted, either for hams, tongues, or bacon, Dutch beef, collared beef, &c. for all which it is excellent: when the Westphalia pickle is cold, as much red sanders wood may be added as will render it of the desired colour, even to the height and richness of claret wine. Tongues should be soaked six or eight hours in pump water, to take out their slime, and wiped clean, before they are put into this pickle, where they should remain a fortnight. Bacon and beef are to be kept in this pickle from nearly a fortnight to three weeks, or even longer, according as the thickness approaches that of a large ham. They are then to be dried gradually, with or without smoking. Small tongues, of course, will require much less than those of the larger animals. In tongues, particularly large ones, some of the roots should be cut away, and an incision always be made in the under part, before they are salted.

Easy Substitute for the Smoke of Wood Fires, in drying Hams, Bacon, Tongues, Hung Beef, Bologna Sausages, &c.

WHERE wood fires are not commonly used, the smoky flavour may be acquired by occasionally burning beneath them a quantity of saw-dust, with or without a little straw. This, for small articles, will sometimes effectually dry them, as well as impregnate them with smoke, in a very few hours; when it does not, they may be dried near a common coal fire, over an oven, &c. and afterward again smoked with saw-dust. Large tongues, if smoked and dried very hard, should be soaked three hours, and boiled nearly five, to make them quite tender.

Best and readiest Method of making unadulterated English Bread.

SIFT a peck of the finest wheat flour into a heap; and, making a small cavity in the centre, strain into it about a pint of good yeast, mixed with the same quantity of moderately warm water, and make it up of a light paste, with part of the flour. Cover up this dough, set it before the fire for an hour, to prove or rise, and then mix the whole with at least two quarts of water, in which a moderate quantity of salt has been dissolved; knead it till all the dough is of a good stiffness, and set it to prove for another hour. It must now again be well kneaded, and once more proved for an

hour, when it will be ready to form into loaves, which may be either made in regular moulds, or formed by batching two pieces together, either of round or oblong forms. A quartern loaf will require about an hour and a half's baking, in a brisk oven. This common process is less understood than may by many be imagined; and the truth is, that some experience is necessary to make, and properly bake, a good loaf of bread.—After all, it is not so white as bread made by bakers, who certainly, in defiance of the law, make use of alum for the purpose of whitening their bread; and, it is to be feared, too often use this and other drugs for a much worse purpose,—that of disguising ingredients of a baser quality, if not even of a pernicious nature. If the above process be duly regarded, any person may soon make bread as well as the most experienced baker.

Genuine Process of Malting Barley, &c. for Brewing.

MALT, in general, is the term used to describe barley which has undergone the process of malting, for the purpose, chiefly, of being converted into beer, ale, barley, wine, vinegar, or spirits. But, by the process of malting, every species of grain, and many other substances, are or may be converted into malt, which then is to bear the specific name; as, wheat malt, oat malt, &c. In making malt, that of barley being alone now meant, the grain is first steeped in

a very large cistern of soft water, till it swells, becomes somewhat tender, and tinges the water of a bright reddish brown colour; which, in warm weather, is frequently the case at the end of twenty-four hours. The water being then drawn off, and left to drain at least twelve hours, the barley is spread in a heap about two feet thick on part of the malting floor; where it naturally heats, and begins to grow, by first shooting out the radicle. At this critical period, the utmost care is to be taken, as the internal part soonest attains its acquired growth, to shift the whole gradually, in the mean time, by changing continually their relative positions, till an equal degree of growth prevails. This must by no means exceed the putting forth all the five roots of the length of at least an inch; when, as the green blade or spire might soon be expected to spring forth, which would destroy the substance of malt, its growth must be instantly checked, by throwing it with a shovel, and spreading it as thin as possible all over the floor, every three hours, till the grain be completely cooled, and the roots deadened. This accomplished, the malt is to be put up into large heaps; and left to malt, or heat and sweat, till it seems almost to burn or scald the hand when thrust into the middle of the heap, which is seldom in less time than thirty-six hours. The heaps are now to be repeatedly thrown thinly over the

floor, for the grain to cool and dry; which, then, is to be taken to the kiln. At this stage of the business, it becomes necessary to decide on the character which the malt shall bear; in other words, whether it shall be made what is called a pale or a high-dried malt. If pale, a gentle fire is to be made, and continued, taking care not to suffer the smallest appearance of smoke, so as to gradually dry and sufficiently bake the grain, without at all browning it; which will be effected, if spread only four inches thick on the kiln, and occasionally stirred with an iron rake, in about sixteen or eighteen hours; when the malt is required to be high-dried, a strong fire must be kindled and kept up, sufficient to dry and well brown it in four hours; during which time it must be often raked, to prevent its being in the smallest degree burnt. Both the pale and high-dried malts, after being taken from the kiln, are alike to be stored in heaps, sacks, &c. till wanted to be ground, or broken, for sale or consumption. By this, or a similar process, any other English grain may be readily and effectually malted. Indian corn, however, and such larger substances, should be suffered to grow till not only all the roots, but even four inches of the blade, make their appearance. In America, therefore, they strew the maize, or Indian corn, on the ground; slightly cover it with earth, which they

water when necessary; and, on its springing forth, usually in ten or twelve days, it is taken up, well washed and dried, and thus fitted for the kiln, &c. Malt being, in general, by no means the better for long keeping, after it is ground or cut in pieces by the mill, most great brewers purchase it unground; and, having a mill of their own, grind it only as it is wanted. Mills of different constructions are used for grinding malt, according to the notions of the respective parties as to the superiority of effect for the required purpose: a mill composed of two iron cylinders, however, which break the malt without cutting its husk, so that the hot water instantly penetrates its entire substance, and soon draws forth a rich tincture, with much less mashing than in the common way, is one of the simplest, and perhaps the very best, of all these new inventions, for general purposes. To judge of the quality of pale malt, a grain of it may be bitten asunder; and, if it tastes mellow and sweet, breaks soft, and is from end to end full of flour, it can scarcely fail to be good. The goodness of high-dried malt depends chiefly on its scent, colour, and taste.

Curious Turkish Method of Setting Broken Limbs.

IN the eastern parts of the Turkish empire, a method of bone-setting is practised, which appears worthy the

attention of European surgeons; though, in general, the Turks, who are very inexperienced surgeons, will perform no operations, nor even suffer any European to amputate their limbs, notwithstanding loss of life be the certain consequence of such omission. Their art, indeed, is chiefly confined to healing; and, at most, extracting a ball and a splinter of a bone: they rely much on balsams, mummy, &c. and, as their habit of body is generally healthy, it must be confessed that nature often performs wonderful cures. Their method of setting bones, however, is really curious.—The bones of the fractured limb being carefully reduced to their proper stations, a case of plaster of Paris, or gypsum, which takes exactly the form of the limb, without any pressure, is spread round it; and, in a few minutes, the mass becomes solid and strong. If it be a compound fracture, the wounded part, out of which an exfoliated bone is to come, may be left uncovered, without any injury to the strength of the plaster encasement. This substance, too, may be easily cut with a knife; and removed, or replaced, at pleasure. If, when the swelling subsides, the cavity should be too large for the limb, a hole or holes being left, liquid plaster of Paris may be poured in, so as perfectly to fill up the void, and exactly fit the limb. A hole may be made at first, by placing an oiled cork or bit of wood against any part where it is re-

quired; and, when the plaster is set, it is to be removed. There is nothing in gypsum, it is said, at all injurious, if it be free from lime: it will soon become very dry and light; and the limb may even be bathed with spirits, which will readily penetrate through the covering. Spirits, indeed, may be used instead of water; or mixed with it, or vinegar, at the first making of the plaster case. "I saw," says Mr. Eaton, "a case of a most terrible compound fracture of the leg and thigh, by the fall of a cannon, cured in this manner. The person was seated on the ground, and the plaster case extended from below his heel to the upper part of his thigh; whence a bandage, fastened into the plaster, went round his body. He reclined back when he slept, as he could not lie down. During the cure, where they saw matter or moisture appear through the plaster coating, they cut a hole with a knife, to dress the wound, or let out the matter more freely." It seems probable, that this simple mode of covering fractured parts may sometimes be adopted with advantage.

*Successful Treatment of Frozen Limbs
by the Russians.*

To the successful treatment of frozen limbs, in Russia, not by the surgeons, but by the common people, Mr. Eton was an eye-witness in several cases, as well as to the failure of the usual mode

of treating frozen parts by the most able surgeons of the army. After Ochakof was taken by the Russians, this gentleman received into his subterranean lodging as many prisoners as it would contain, all of whom were either wounded or had a limb frozen. Among them were two children, one about six and the other about fourteen years of age: the latter had one of her feet frozen to the ankle; the other, all the toes, and the sole of one of her feet. On the first day, they were not much observed; but, on the second, the parts appeared black. The French surgeon, whom Prince Potemkin had sent for purposely from Paris, and who was a man of note, ordered them to be constantly bathed with warm camphorated spirits. The elder was removed to an hospital when the mortification began: the younger, Mr. Eton kept with him; and, as he removed into winter quarters, carried the child with him. The mortified parts separated; the bones of the toes came off; and, after a long time, the sores healed. The French surgeon had been desirous of immediately amputating both limbs of these children. In another subterranean room not far from that of Mr. Eton, were several women, whose feet had been in like manner frozen; but, as no surgeon attended them, the Russian soldiers and waggoners undertook the cure. When they applied their remedy it was also the second day,

and the parts were perfectly black. This remedy was warm goose-grease; with which the mortified parts were smeared, and the operation was often repeated. Their directions were, never to let the parts be dry, but always covered with grease. The consequence was, that by degrees the circulation extended lower down, the blackness decreased till the toes were merely discoloured, and at length circulation was completely restored to them. This is the general practice of the peasants throughout Russia; but, if a part is disposed to be frozen before the person comes into a warm room, the frost may be extracted by only plunging the part into cold water, or rubbing it with snow till the circulation returns.

Origin of making Coffee.

It is of little consequence, a celebrated French chemist remarks, from whom this article is translated, to ascertain the time when coffee was first discovered, or how they made it. So many writers have anticipated all he could say on that subject, that he is determined to pass it over in silence. He will only venture to assert, that, when they first began to use it, they naturally made an infusion of the berries in the state they were gathered from the trees which produced them. In that way, coffee effected, without doubt, much good, but afforded very little pleasure

to the mouth. By degrees, the agreeable encroached on the useful: they refined on the preparation; gave it a slight heat, probably from noticing the increase of odour, at some accidental burning of a berry; and, at length, increased the torrification to the present pitch of coffee roasting: so that we have nearly lost all remembrance of the manner in which it was used by the original inventors. Many French physicians do not hesitate to advise, that it should be taken without roasting; contending, that, if coffee is capable of producing the effects which have been ascribed to it, this specific virtue must peculiarly reside in the spirituous parts and volatile salts of the coffee. It is certain, that these parts almost wholly exhale, evaporate, and are dissipated, by the roasting; from whence they deduce this consequence, which appears sufficiently just, that the coffee, by that operation, is deprived of the principal part of its specific virtues. Others maintain, that the salts and spirituous and oleaginous parts are only developed and detached by the heat of the roasting, and thus rendered capable of producing their effects. Each of these opinions has its respective partizans: those who consider coffee as an innocent refreshment, and who are desirous of taking it agreeably, are of the latter sentiment; those, on the contrary, who hear often of the virtues attributed to coffee, and

wish to find it a remedy for some complaint, are not backward in adopting the former opinion. Those, therefore, who would make trial of this primitive method, may take half an ounce of clean and sound unroasted coffee berries, of a good odour, and throw them into eight or ten cups of water; set it on warm ashes; and, keeping it hot, without boiling, for an hour, it will be done. This dose, though small, is said sufficiently to produce all the medicinal effects of coffee: because, in this manner, it suffers no dissipation of its spirits; the infusion delicately extracting the fixed and volatile salts, which unite with the oleaginous quality, and benignly pass into the stomach, without communicating to the blood either acridity or roughness, not having yet acquired them by roasting. This preparation, assuredly, will not prove very exquisite in taste, though profitable for the health as well as unexpensive: for the same coffee may be used two or three times, on throwing in a little fresh each time; and, after all, it may be roasted and prepared in the common way.

Management of Coffee in France.

THOSE who wish to have excellent coffee, in France, roast it every day as it is used: they even say, that it should be roasted, ground, infused, and drunk, in the space of two hours; and assert that, if these processes be longer in suc-

ceeding each other, the coffee loses much of that volatile spirit which constitutes all its agreeable flavour. The quantity commonly used is an ounce to five cups of spring water, to produce four of good and clear coffee. In the mean time, it is usual to throw their coffee grounds into a vessel, boil them half an hour, and leave them to settle: this infusion so well serves for a third part of the coffee in powder, that in a coffee-pot of fourteen cups of pure spring water, which should have three ounces to be good, two ounces with this infusion will be of equal strength and goodness. The operation of boiling the grounds is performed, in large coffee-houses, five or six times every day. This is the common way of making coffee throughout France, where it is generally drunk with sugar and cream; while, at different coffee-houses, and in particular families, vanilla, isinglass, and other ingredients, are also introduced, as they have lately been in England. The French, beside breakfasting often on coffee, usually drink two cups about half an hour after dinner; to hasten digestion, or abate the fumes of wine and liqueurs when they have been taken to exceed the bounds of necessity.

French Modes of preparing Milk Coffee.

THERE are, in France, two methods

of preparing milk coffee; of which, the best is this—Boil from eight to ten cups of new milk; as soon as it has boiled, throw in an ounce of coffee, boil it up three times without settling, take the coffee pot off the fire, add half a cupful of cold spring water, let it stand between seven and eight minutes, and then drink it. The second method is thus—Make an ounce of coffee, in the usual manner, with four or five cups of spring water; rain, river, or other soft water, being never used for making in France, where any way avoidable; while the coffee is at rest, boil as much milk as is intended to be used; then pour into a cup the proportions of each most approved. Every person can thus diminish, or increase, at pleasure, the relative quantities of coffee or milk, according to their respective tastes: but, though this be most convenient, the former method is considered as the best; the coffee being esteemed in a greater degree nourishing, better united, more balsamic, and of superior flavour.—Milk coffee particularly suits the dry and hot temperament of slender persons: it moistens, instead of drying; because the acrid salts of the coffee, being softened, and their points sheathed by the butteraceous particles contained in the milk, glide with that vehicle, fortifying and even fattening the party.

Coffee Cream, and Coffee Jelly.

BOIL an ounce of coffee berries,

twenty-five coriander seeds, half a stick of cinnamon, a bit of Seville orange peel, and a little loaf-sugar, in a pint of good cream, for nearly a quarter of an hour. In the mean time, having beat up the whites of four or five eggs, strain to them the warm liquid, put all over the fire, keep whisking it till it thickens, and then pour it into a dish, or separate cups or glasses, and serve it up cold with any favourite biscuits. Some prepare an agreeable coffee cream, by making a gill of very strong and clear coffee, and a pint of rich calf's-foot jelly; which they mix together while both are hot, adding a pint of good cream with loaf or Lisbon sugar to suit the palate. As this will be jelly, though it should not be stiff, it is as much entitled to be called coffee jelly as coffee cream.

The Cream.

THIS cream, which is also taken cold, commonly with ratafia biscuits, is prepared in a similar manner to the coffee cream: by boiling, in a pint of cream, the same quantity of coriander seeds, cinnamon, orange or lemon peel, and sugar; then adding a gill and a half of strong gunpowder, hyson, or Pekoa tea, straining the liquid into the beaten whites of eggs; and, lastly, whisking it together over the fire till it sufficiently thickens. This, too, may be served up in cups or glasses.

Chocolate Cream.

BOIL an ounce of the best scraped chocolate in a pint of rich cream and a pint of good milk, with a quarter of a pound of loaf sugar. When milled quite smooth, take it off the fire; and, while it cools, whisk up the whites of six or eight eggs, pour it into glasses, take up the froth of the eggs with a spoon, lay it on sieves, then put it in the glasses so as for some of it to rise above the cream, and thus serve it up.

Good and Cheap Staffordshire Syllabub.

THIS is a very pleasant as well as a very cheap method of making syllabub. Milk into a bowl, on a quart of cyder; mixed with a glass or two of good brandy, and some sugar and nutmeg: or, if a cow be not at hand, warm some good milk, and pour it, from a considerable height, through the spout of a tea-pot, into a bowl, the top of which may thus be almost equally well frothed. In summer, this is not a bad beverage, even without the brandy or spice; as it is often drank in many retired parts of the country, some of them within thirty miles of the metropolis.

Royal London Syllabub.

PUT a bottle of red port, a pint of Madeira, sherry, or fine old mountain, and half a pint of brandy, into a large bowl, with grated nutmeg and plenty of loaf sugar; then milk into it at least two quarts, and grate over it some more

nutmeg. Good wine syllabub is commonly made, in London, with either red or white wine alone; it is, however, sometimes half and half. Red wine is chiefly preferred, on account of its agreeable colour.

Devonshire Syllabub.

IN Devonshire, and the adjacent counties famous for clouted or scalded cream, their richest syllabubs are usually made in the following manner—Put a pint of red port and a pint of any white wine, in a large china bowl, with sugar to palate, and milk it nearly full; in about a quarter of an hour, cover it with scalded cream, grate over it a nutmeg, scatter a little pounded mace and cinnamon, and give it a rich sprinkling with those minute coloured comfits called nonpareils.

Rhubarb Tarts.

The name of rhubarb, by which one of the commonest and most useful articles in the materia medica is known, excites a revolt in the organs of taste, from recollection of the extreme bitterness of that root, which its being prefixed to the favorite word tart insufficiently struggles to prevent. This rhubarb, however, is not the root, neither is it bitter: on the contrary, it is a powerful and pleasing acid, admirably adapted for tarts; and, to strike at the root of prejudice, it is no part of the medicinal rhubarb plant, but a very different

species of the same genus. The true or officinal palmated rhubarb, is the *rheum palmatum* of the Linnæan system; and, though its culture has been introduced into Europe, it is a native of China and the East Indies: the *rheum rhaponticum*, or common rhubarb, has long been cultivated in English gardens, merely for the footstalks of the leaves, which are used in pies and tarts; though this also is an exotic, having been originally a native of Syria and of Thrace. The root of this species of rhubarb, too, has medicinal qualities: it even possesses greater astringency than the true palmated rhubarb; but it is so inferior as a purgative, that two or three drachms, instead of fifteen or twenty grains, are requisite for a single dose of the powdered root. It is to be feared that, though this root is of a dusky colour and of a very porous and spongy texture, while the true is externally yellowish brown and internally a bright yellow streaked with red veins, it is often sold for the genuine palmated rhubarb. The following is the method of making tarts with the edible part of this agreeable plant—Cut the green stalks of common or garden rhubarb into small pieces about the size of young gooseberries; put them into a dish, squeeze over them the juice of a lemon or Seville orange, sweeten them well with a sufficient quantity of sifted loaf sugar, cover it with a good puff paste, and

serve it up either plain or with cream, like a tart of green gooseberries. If it be wished rather to have the semblance of a codlin tart, the rhubarb stalks may be merely cut into lengths of about four inches; and, having the skins taken off, be slowly simmered in a saucepan, with sugar and water, for about an hour; and, when cold, be made into a tart like codlins.

Leason for Soups, Fricasseees, &c.

THE term leason, in the English culinary language, is corrupted from the French *liaison*; which signifies coherence, congruity, or the faculty of thickening ingredients and making them incorporate well together. It differs chiefly from a *cullis*, or *coulis*, which is also a uniter and thickener, in not requiring to be previously strained. This name of leason is in England generally confined to a composition for soups, fricasseees, &c. consisting of the yolk of an egg for every gill of cream, and a small proportion of salt, well beat up together. It may, however, be made more or less thick, and even admit the use of other ingredients, according to the taste of the party, without ceasing to be a leason.

Excellent Collared Eels.

THE largest and finest eels should be selected for collaring, each making a separate piece or collar; and, being well cleansed, and either skinned or not, according to the preference of the party,

each being carefully boned, and laid as flat as possible with the inside upward. A mixture of parsley, shallot, thyme, marjoram, and savoury, all chopped very small, with a very little finely beaten pepper, mace, cloves, nutmeg, allspice, mushroom powder, lemon peel, and salt, is to be plentifully rubbed in and strewed over the inside of the eel; after which it is to be tightly rolled up, and bound fast with tape. In the mean time, having boiled the heads, bones, &c. of the eels in salt and water, with a bit of lemon peel, a few bay leaves, and sufficient pepper, put the collars in the strained liquor, with the addition of some vinegar, and let them simmer in a stewpan over the fire till they are sufficiently done. Take the collars out, skim the fat off the liquor, and boil it down to a strong jelly, and either pour it on them when they are cold, after taking off the tape and trimming their ends, or wipe them dry, and serve them up with the chopped jelly round them. Some sprigs of parsley, lemon peel, or branches of barberries, may be put on their tops, and slices of lemon placed round the dish, if they are served up whole; but, when sent to table only in slices, a garnish of parsley will be quite sufficient. In collaring eels for common family use, which are not only excellent but highly nourishing food, little more is necessary than plenty of parsley, a few sweet herbs, some pounded allspice, and common

salt and pepper. On the other hand, some even put wine into the jelly; which they also clear with whites of eggs, and pass through a bag or tamis cloth. Collared eels, done either way, will keep for a considerable length of time, and are therefore very convenient as well as delicious.

Fine Pickled Oysters.

THERE are many ways of pickling oysters, some of them very troublesome and expensive. The following is, perhaps, the best method ever yet published, and certainly as simple and cheap as any of them. Put the oysters into a stewpan, dust over the beards a little fine Lisbon sugar, pour in their own liquor well strained or filtered, and put them on a gentle fire for five minutes without suffering them to boil. Then pour off the liquor into another stewpan; and, adding to it double the quantity of good vinegar, with some ketchup, Cayenne pepper, lemon peel, and salt, boil the whole well together, for a quarter of an hour. In the mean time, having given the beards of the oysters another dusting of sugar, finely pounded with an equal quantity of salt, and placed them one by one carefully in a jar; when both are quite cold, pour the strained pickling liquor over them, and keep them closely from the air with bladder and leather. Some, on account of the general toughness of the beards, cut them off before they are deposited in

the jar; but, when well managed as above directed, they will not have that ill quality. Pickled oysters should be served up placed in rows, on a dish garnished with thin slices of lemon.

Deville Almonds.

FRY a quarter of a pound of blanched sweet almonds, in about an ounce of fresh butter, till they appear of a good brown colour; then, draining them on a sieve, strew over them some salt and Cayenne pepper, and serve them up as hot as possible. A little finely beaten mace or nutmeg may be mixed with the pepper and salt.

Deville Biscuits.

SEA and other hard biscuits may be devilled in the same way; these, however, being first soaked a short time in cold water. If Cayenne pepper be thought too strong, powdered long pepper, or even white pepper, may be substituted. These high-seasoned articles, very aptly called devils, are chiefly introduced after convivial dinners, where there is a full determination to make all the company drink as much as possible.

Beautiful Pickled Barberries.

THIS fruit, on account of its beautiful appearance for garnish, is preserved, pickled, &c. in a variety of ways. It may be, and often is, so powerful is its natural acid, pickled in bunches, with strong salt and water only; which, however, should be timely changed, when-

ever it appears scummed over. This both tastes and looks well, and will keep a considerable time. Where persons are particularly curious, it is pickled in the following manner, which may be considered as the best—Boil some of the worst and single berries, in salt and water; then, straining off the juice, which must be of a good colour, add to every gill a quart of vinegar, with an ounce of salt, a quarter of a pound of loaf sugar, a quarter of an ounce of powdered and sifted ginger, and a little sliced horse-radish. In the mean time, put bunches of the finest barberries into the jar, and pour the strained pickle boiling hot over them. When it is quite cold, add sufficient bruised cochineal to heighten the colour, and tie the whole up close.

Pickled Bunches of Currants.

THE mode of pickling currants in bunches is exactly the same as this last manner of pickling barberries, only leaving out the ginger and horse-radish; or, rather, substituting for them a little cinnamon and a few cloves.

French Embrocation for the Rheumatism, Palsy, &c.

TAKE four ounces each of good fresh butter and common hard soap, a quart of brandy, and ten ounces of the white part only of leeks, torn or twisted off from the green, but not cut with a knife or washed. Put the butter into a pipkin, add the white of the leeks torn

or twisted off from the green, but not cut with a knife or washed. Put the butter into a pipkin, add the white of the leeks torn and broken small, set the pipkin in boiling water, stir the ingredients till they are well mixed and quite soft, and then put in the thinly scraped soap. When that also is well mixed, add the brandy by degrees, and continue stirring the whole till it becomes an ointment. With this embrocation, every part of the patient where the disease prevails is to be well rubbed before a good fire, morning and night, till the skin is completely saturated. This is considered, in most parts of France, as a never-failing remedy.

Excellent Carrot Soup.

IN a gallon of the liquor which has boiled a leg or other large piece of mutton or beef, put a couple of onions, with or without a sliced beet root, some pepper and salt, and a few beef bones. After stewing them together two or three hours, pour the strained soup on seven or eight large carrots nicely scraped and cut in thin slices; and boil it till the carrots are sufficiently soft for all the red part of them to be pulped through a hair sieve, with the assistance of a couple of wooden spoons to force their way. The pulp is then to be boiled with the soup, till it is almost as thick as if it were made with peas; when, being seasoned with salt and Cayenne pepper, it is to be served up. This will not only be of a pleasing colour, but of a very

agreeable taste, if properly made with plenty of good carrots. It is, in fact, an elegant soup, without being at all extravagant.

French Method of Baking a Shoulder of Mutton.

PUT into a baking dish two or three onions, a parsnip, a carrot or two, a clove of garlic, half a laurel leaf, and some leaves of basil, all of them cut small, with about half a pint of broth or water, and a seasoning of salt and pepper: then, having larded the shoulder of mutton with fine streaky bacon, place it in the dish, and set it in an oven. When it is done, strain the sauce through a sieve, squeezing the vegetables forcibly to thicken it; skim off the fat; and, pouring the sauce over the shoulder of mutton, serve it up. This dish is sometimes dressed without being larded, in case more salt is used.

Different Ways of Dressing Calf's Chitterlings at Paris.

THOUGH the use of a calf's chitterlings, except as covers for large sausages, is scarcely known in England, they are in France regarded as a very delicate food, and dressed in a great variety of ways. The most common method is that of first parboiling them, after they have been well cleansed and left a whole night soaking in water; then boiling a handful of flour in water, and putting them into the pot with a bunch of par-

sley and some scallions, sliced onions, carrot, and parsnip. When done, and drained, they are usually served up with a vinegar sauce. This, too, is the French common method of dressing a calf's head ; which is served up either with vinegar sauce, sauce à la poivrade, sauce à la ravigote, or sauce à l'Italienne. Calf's chitterlings may also be served up with any of these sauces. They are often fried in the following manner—Cut them into small pieces, dip them in a thick batter, fry them of a good colour, and serve them up garnished with fried parsley. The batter in which they are to be fried is made with two handfuls of flour, a large table spoonful of sweet oil, and some salt, mixed with a gill of white wine. Sometimes, after the chitterlings have been boiled, they are cut into little bits, boiled gently in sauces of the most approved flavour, well skimmed, and served up all together quite hot. These are among the best and least-complicated methods of dressing them.

Calf's Chitterling Fritters.

THE French mode of making fritters of calf's chitterlings is as follows—Boil them in water, with parsley, scallions, two cloves of garlic, thyme, basil, a laurel leaf, and three cloves. When they are done, drain them, take off the fat, and cut them into small bits : then mix a little batter with two spoonfuls of vinegar, some scallions, parsley, and

shallots, all shred fine ; add a seasoning of salt and pepper, make it lukewarm, and let the chitterlings steep in it for about an hour. Afterward take them out, with as much as possible of the sweet herb mixture adhering ; and when they are cold, wet them with a beaten-up egg, grate bread over them, and fry them of a good colour.

Sauce à la Ravigote.

PUT a gill of good broth or soup into a stewpan, with half a spoonful of vinegar, a little salt and whole pepper, and a bit of butter about the size of a walnut mixed with flour ; then, having scalded some tarragon, chervil, pimpernel, and garden cresses, for a minute, in boiling water, squeeze them well, mince them very small, put them into the sauce, thicken it over the fire, and serve it up with any dish that may be thought proper. Ravigote, in French, signifies to enliven or revive ; so that its intention may be usually judged by the name it bears.

Sauce à la Poivrade.

PUT into a stewpan a piece of butter about the size of an egg, with two or three sliced onions, carrots, and parsnips, a clove of garlic, two shallots, two cloves, a laurel leaf, and some thyme and basil : let the whole be placed over the fire till it begins to brown, and then put in a good pinch of flour mingled with a glass of red wine, about as much water,

and a spoonful of vinegar. When it has boiled half an hour, skim it, and pass it through a sieve; season well with Cayenne or long pepper, and salt; and serve it up with whatever it may seem to suit. Poivrade, literally, is a sauce composed of pepper and vinegar; but it more particularly implies being well peppered or highly seasoned.

Sauce à l'Italienne.

PUT two large spoonfuls of sweet oil into a stewpan, some mushrooms cut small, a bunch of parsley, some scallions, half a laurel leaf, a clove of garlic, and two cloves. Put the whole on the fire, and add a pinch of flour mingled with white wine, a little broth or cullis, salt, and whole pepper; let them boil half an hour, skim off the fat, take out the herbs, &c. and serve it up. If too thin, put in a little flour, and a spoonful or two of juice of onions. This is a French sauce after the Italian manner, as the name expresses. The Italians, indeed, are quite as famous for numerous sauces as the French themselves.

Genuine Manner of Preserving the delicious Dried Pears of Rheims.

By this admirable method, the richest and most perishable pears may be preserved for as long a time as those which in their natural state are called the best keepers, but which are commonly hard and austere. Though our pears, in

general, certainly do not equal those of France, we have some which are truly excellent; and if the best were preserved in the following manner, they might fall very little short, perhaps, even of the famous dried pears of Rheims itself, and would keep any length of time. Peel the pears, cut the stalks short, throw them into cold water, and boil them till they feel soft to the finger; then take them out with a skimmer, and put them again into cold water. When they have been taken out and drained, to half a hundred of pears put a pound of loaf sugar dissolved in two quarts of water, and let them soak a couple of hours. Then place them on wires, with their stalks inward; and keep them all night in an oven after the bread has been drawn, or a similar state of moderate heat. Next day, again soak the pears in the sugar and water, and a second night keep them in the oven. This process must be repeated four times; taking care to let them remain in the oven, the last time, till they are perfectly dried: when, being kept in a sufficiently dry place, they will remain good for several years.

French Peasant's Pot.

TAKE a slice of beef, and another of bacon, and cut them into the smallest and thinnest slices; shred some parsley, and scallions or leeks, very fine, add a leaf of laurel, and powder a few corns of pepper and allspice. Put a layer of beef, and another of bacon, alternately, in an

earthen pot, or large pipkin, with a little of the mixture strewed over each; and, on the top, pour a spoonful of brandy and a half a pint of water. Let it stew over a slow fire, like *alamode* beef; and, when done, serve it up, either with the fat skimmed off or not, in the same pot or pipkin. Another dish, called the peasant's pot *à la couine*—that is, with bacon or pork rinds—is made exactly in the same manner, substituting pieces of rind only for the slices of bacon. The peasant's pot, thus prepared, finds its way to many citizens' tables in Paris.

Spanish or Portugal Onion Sauce.

THESE excellent large and mild onions make admirable sauce; as well as being a most delicious food when roasted, and eaten only with pepper, salt, and butter. The following is one of the best methods of preparing them for sauce—After roasting them till they are somewhat more than half done, peel them, and add some good thickened gravy or cullis; season them with salt and Cayenne pepper; and, adding a glass of red port, a small quantity of powdered loaf sugar, and the juice of half a lemon for four large onions, boil them till tender, mash them up with a little butter, and send them to table as sauce for whatever dish may be thought proper. These onions are not only very delicious, but they are particularly salubrious and nourishing.

Milk Soups, as made at Paris.

BOIL a quart of milk with very little salt, and an ounce of loaf sugar. Cut some slices of French bread, and place them at the bottom of the dish in which the soup is intended to be served up; pour a little of the milk over, just to moisten the bread; and keep it hot, on warm ashes, without permitting it to boil. Having now covered it closely, when it is nearly wanted, beat up five yolks of eggs in the rest of the milk, put it on the fire, keep continually stirring it; and, as soon as the milk begins thickening, instantly take it off the fire, or it will immediately curdle. If a superior milk soup be required, boil in three pints of milk a little fresh lemon peel, a pinch of coriander seeds, a bit of cinnamon, and very little salt, with about three ounces of sugar. Let it boil till the quantity be nearly half reduced; then strain it through a sieve; and finish by mixing up the eggs in a similar manner, pouring the hot soup on the slices of French bread.

Genuine Stilton Cheese.

THIS rich cheese, which is sometimes distinguished by the name of English parmasan, originated at Stilton, in the county of Huntingdon, as parmasan did in the dutchy of Parma: though Lodi, in the Milanese, is the chief spot where genuine parmasan cheese is actually made; and Melton Mowbray, in Leicestershire, that of Stilton.

The art of making this cheese was long preserved as a great secret, but the following account may be relied on as the genuine method—Put the night's cream to the morning's new milk, with the rennet. When the curd is come, it must not be broken, as is usually done with other cheese; but taken out all at once, with what is called a soil-dish, and placed in a sieve to drain gradually: and, as it keeps draining, it is to be pressed by similar slow degrees, till it becomes at once firm and dry. It is now to be put in a wooden hoop or circular box made exactly to fit it; being so extremely rich, that it would otherwise separate. After being taken out of the hoop or box, the cheese is to be bound firmly round with a cloth, which must be daily changed for a clean one, till the cheese becomes firm enough to support itself. It will thus gradually be tightened and rendered more firm, and is also to be regularly wiped at top and bottom, and turned, every day: even after the cloth ceases to be necessary for the preservation of its form and consistency, it is to be turned, and rubbed all over with a brush, at least once a day, for two or three months; and, should the weather prove damp or moist, even twice a day. Stilton cheeses, owing to their richness and thickness, as they stand very high, though of a circumference not larger than the crown of a man's hat, certainly require a great deal of care and attention; and hence it chiefly is, that they are so

little and so ill imitated. They seldom weigh more than sixteen or eighteen pounds. and are still seldomer so small as only eight. By properly attending to these instructions, this incomparable cheese may be made wherever there is rich milk and cream.

Grand Ptisan, or Diet Drink of Health and Longevity, by a celebrated French Physician who lived nearly a Hundred and Twenty Years.

THE famous inventor of this admirable prolonger of human existence was Monsieur De Sainte Catharine; who, by taking it himself for a fortnight, three times a year, before winter, toward Easter, and during the greatest heats of summer, lived to the age of nearly an hundred and twenty years. This ptisan is pronounced useful to all sorts of persons: if they are ill, to cure them; if well, to preserve them in health. It is even good for infants; and, above all, excellent for old people. An infinitude of facts attest its wonderful effects. It is thus directed to be prepared—Take about a quart of the best-sifted and well-washed oats, and a small handful of wild succory roots newly drawn out of the earth; boil them gently in six-quarts of river water for three-quarters of an hour, and then add half an ounce of crystal mineral, and three or four spoonsful of the best honey, or a quarter of a pound of it in weight. Let the whole now boil half an hour longer; then

strain it through linen, put the liquid in an earthen vessel, and leave it covered to cool. For persons of a bilious habit, only half the quantity of honey should be used, as the sweetness has a tendency to increase the bile. Two good glasses of this ptisan should be drank every morning fasting, without eating any thing for some hours; and the same quantity three hours after dinner. This course must be continued for fourteen days, without bleeding or confinement, or taking broth, new-laid eggs, or any other particular diet, but in all respects living as usual. The weak and infirm need only take a single glass, and they will not fail to feel the good effect. It is natural that persons who are too gross and costive should commence with some previous purgative; after which this remedy will prove more efficacious. This ptisan is easy to take, and pleasant in its operations; not occasioning any griping pains or other disagreeable sensations: at the same time, it perfectly cleanses the reins, is very diuretic, greatly promotes expectoration; purges the brain; cleanses the lungs, the liver, and the spleen; expels putrid and malignant humours, all pain from the head, gravel, and even stone when newly formed; cures tertian and quartan agues, however inveterate; all colics and pleurisies; the itch, blotches, and other foul eruptions; and, in short, every kind of heaviness, lassitude, and general debility. It rouzes the senses,

clears the sight, excites appetite, and gives rest and sleep. It refreshes, feeds, and conveys perfect health; and even seems still sensibly operating, and doing good, for a month or two after it has been taken. It is, beside all this, very nourishing. Instead of weakening, as is the case with the greater part of other remedies, it absolutely strengthens: and, during the dog-days and greatest heats of summer, when medicines in general are subject to become dangerous, and even fatal, this is in fact more salutary than at any other season. It might, indeed, be taken every day without doing the smallest injury; the party taking care, during intensely cold weather, to keep constantly warm. To attain long life, it will perhaps be sufficient to take it for a fortnight once or twice in the year; if once only, during the great heats, as the best season for its use. This panegyric, however great, is translated almost verbatim from a most respectable French author. It is undoubtedly an excellent medicine.

Delicate Cream Cheese.

TAKE to every quart of new milk a gill of cream, make the mixture slightly warm, and put into it as little rennet as may be necessary just to turn it. The curd being come, to use the language of the dairy, lay a cloth on the vat or mould, which may be the bottom of a sieve, but should be the exact size of the

intended cheese; then, cutting out the curd with a skimming dish, fill up the mould, turn the cloth over it, and leave it to drain. As the curd drains and settles, keep filling in more with a gentle pressure, till all the whey is out, and there is sufficient substance for the cheese. It must be then turned into a dry cloth, and pressed with a moderate weight, not exceeding two pounds: At night, it is to be turned into a clean cloth; and, the next morning, very slightly sprinkled with fine salt: after which, if sufficiently dry, it may be laid on a bed of fresh nettle, strawberry or ash leaves; covered over with more; and, being shifted and turned twice a day, having the leaves occasionally renewed, will in less than a fortnight be sufficiently ripened for eating. If expedition be desirable, the maturity of the cheese may be considerably hastened by keeping it in a warm place, between two pewter dishes, and giving it a fresh bed and covering of leaves every day.

Fine Cowslip Wine.

Boil twelve pounds of loaf sugar, with the juice of six Seville oranges and the whites of three or four eggs well beaten, in six gallons of water, for half an hour, carefully scumming it all the time. In the mean while, put a peck of the finest and freshest picked cowslip flowers into a tub, with the rinds of two of the oranges, and, pouring on them the boiling syrup, stir the whole up, and leave

it well covered to infuse. On its getting nearly cool, spread a thin toast of bread all over with good yeast, and put it into the tub, to excite a fermentation. After it has worked two or three days, strain it off; having first squeezed the cowslips in a coarse cloth, to press out all the juice. Having tunned it up, keep the bung loose for a few days; and, on finding the wine has ceased to work, which, is always known by its ceasing to hiss, drive the bung tight; let the liquor remain undisturbed for about three months; and then bottle it off, either for present or future use. If, on tuning the wine, about a quarter of a pint of brandy be put in for every gallon, with a quarter of a gill of syrup of citrons, lemons, or clove gilliflowers, it will make a very fine addition to its strength and flavour.

Curious and Simple Manner of Keeping Apricots, Peaches, Nectarines, Plums, &c. and even Figs, fresh all the Year.

For this small but excellent article, we are indebted to no less a person than the celebrated Monsieur Lemery, one of the first chemists France ever produced—Beat well up together equal quantities of honey and common water, pour it into an earthen vessel, put in the fruits all freshly gathered, and cover them up quite close. When any of the fruit is taken out, wash it in cold water, and it is fit for immediate use.

Genuine Windsor Soap.

To make this famous soap for washing the hands, shaving, &c. nothing more is necessary, than to slice the best white soap as thin as possible, melt it in a stew-pan over a slow fire, scent it well with oil of carraway, and then pour it into a frame or mould made for that purpose, or a small drawer, adapted in size and form to the quantity. When it has stood three or four days in a dry situation, cut it into square pieces, and it is ready for use. By this simple mode, substituting any more favorite scent for that of carraway, all persons may suit themselves with a good perfumed soap at the most trifling expence. Shaving boxes may be at once filled with the melted soap, instead of a mould.

Best Method of making Hartshorn Jelly.

BOIL a quarter of a pound of hartshorn shavings in three pints of water, over a moderate fire; till, on taking a little of it out to cool, it hangs on the spoon as a jelly. Then take it off, strain it while hot into a saucepan, with half a pint of old hock, and a quarter of a pound of powdered loaf sugar; and, beating up the whites of two or three eggs to a froth, put it into the jelly; stir the whole well together, and pour it a little from one vessel to another, that it may the more perfectly unite. Let it now boil two or three minutes, and then put in the juice of one large lemon or

two small ones; and, boiling it up a minute or two longer, when it will be finely curdled and of a pure white in colour, place a good swanskin jelly bag over a pan or bason, and run it through three or four times, till it looks as clear as crystal. Put a clean china bason now beneath the bag; and, having clean jelly glasses ready, half fill them from the bason as the jelly once more runs through: then throw some thin rind of lemon and a little Seville orange peel into the bason; and, when the jelly has all passed through, fill up the rest of the glasses, and the jelly will look of a fine amber colour. This is considered as the best method, when required to be peculiarly clear and delicate: but it may be done by merely boiling the rinds of a lemon and a China orange, at first, with the hartshorn shavings and water; adding the juice of both lemon and orange when the strained liquor is cold; then boiling the whole up with a quarter of a pound of sugar, and the frothed whites of eggs, without stirring; and straining it through a jelly bag into a pan or bason, from which the glasses are at once filled with a spoon.

Pickled Samphire.

SAMPHIRE, the *crithmum maritimum* of the Linnæan system, and sometimes called rock or sea samphire, is a perennial plant which grows on the British coast, among gravel and rocks, and flowers in the month of August. Dr.

Withering says that sheep and cows devour it with avidity, and have been observed to fatten exceeding by feeding on it. For culinary purposes, it is much esteemed as a wholesome as well as an agreeable pickle; for which purpose, it is generally considered to be at the height of its goodness in the month of May. The following method of pickling samphire in the best manner is chiefly adopted—Soak some of the freshest and clearest green samphire, in salt and water, for two days: then take it out; and boil it, well covered up, in plenty of vinegar, over a slow fire, till it be just green and crisp; not soft or tender, by which it would be spoiled. Then put it up in a jar, and keep it tied down, well covered with bladder and leather. Some prefer this, which is the old Dover receipt—To a gallon of vinegard and two quarts of water, take two large handfuls of salt; and, having picked and washed the samphire intended for pickling, put it into this liquid, paste up the vessel which contains the whole, and set it over a moderate fire, without boiling, for half an hour only. Let it not be opened, till quite cold; and then put it into a jar with the same liquor, and fresh vinegar, water, and salt, to be kept for use. The most common mode is, to put it in a very strong brine of salt and water, or sea-water only, which will keep it good all the year; and throwing it into vinegar, as wanted, a little before sending it to table. Though samphire

be generally thought best for pickling in May, it is also reckoned very good about Michaelmas.

Genuine West-India Method of Dressing a Turtle.

THIS fine amphibious animal, the testudo Midas of Linnæus, and called in England the common or giant turtle, which is a native of the West Indies and South America, is said sometimes to attain the enormous size of three yards in length, and two in breadth, weighing from five to eight hundred pounds. The female dig holes in the sand, where she annually deposits more than a thousand eggs; on which she broods during the night, though the young are chiefly hatched by the sun. Many of these eggs, however, become a prey to ravenous birds, &c. Turtles are commonly taken, while on land, by turning them on their backs; or, when in the water, pursuing them in boats, and killing them with a sort of spear similar to what is employed for harpooning whales. They are thus hunted, in both their elements, chiefly for the sake of their highly-esteemed flesh; which, certainly, constitutes one of the richest and most delicious foods in nature. The following is the regular way of dressing a turtle in the West India islands—Take the turtle out of the water the night before, it is meant to be dressed, and leave it on its back; next morning, cut off its head, and hang it up by the hind fins

for all the blood to drain out. This being accomplished, cut out the callipee, or belly, quite round, with as much of the meat to it as possible, and raise it up; it must then be thrown into spring water and salt. The bowels and lungs being now cut away, and the latter washed very clean from the blood, the former, with the maw, being slit open, and likewise completely cleansed, are to be boiled till tender in a large pot of water. Then take off the inside skin, cut it in pieces of two or three inches long. In the mean while, having prepared a good veal broth, or stock, by stewing a very large knuckle of veal in three gallons of water, with turnips, onions, carrots, celery, and two or three bundles of sweet herbs, till half the liquid is wasted, carefully scumming all the time, and strained it off, put the fins in a stewpan, and cover them with some of this veal stock: adding an onion, and sweet herbs of all sorts, the whole chopped fine; with half a quarter of an ounce each of beaten mace and cloves, and half a pounded or grated nutmeg. When these have gently stewed till tender, they are to be taken out; and, a pint of Madeira wine being poured into the liquid, it is to continue simmering for a quarter of an hour. The whites of six eggs being now beaten up with the juice of two lemons, the liquor is to be added; and the whole boiled up, run through a flannel bag, and again made

hot: when the fins, having been washed very clean, are to be once more put in. A bit of butter being melted at the bottom of a stewpan, the white meat, or callipee, is to be gently dressed till nearly tender. The lungs and heart are to be covered with veal stock, additional onion, herbs, and spice; these, as well as the fins, are to be stewed till tender. Take out the lungs, strain the liquor off, thicken it, and put in a bottle of Madeira, with a high seasoning of salt and Cayenne pepper. Put in the lungs and white meat, and stew them up gently for a quarter of an hour. Make some forcemeat balls of the white meat of the turtle, instead of veal, as for Scotch collops. If the turtle have any eggs, scald them: if not, take twelve large yolks of eggs, made into egg balls. Have the callipash, or deep shell, done round the edges with paste; season it, on the inside, with Cayenne pepper, salt, and a little Madeira wine; bake it half an hour; and then put in the lungs, with the white meat, forcemeat, and eggs, and bake it another half hour. Take the bones, and three quarts of the veal broth, with an onion, a bundle of sweet herbs, and two blades of beaten mace; stew it half an hour, strain it through a sieve, thicken it with flour and butter, add half a pint of Madeira, stew it half an hour, and season it to palate with salt and Cayenne pepper: this is the true turtle soup. Put a knife between the meat and shell of the callipee, and

fill it full of forcemeat ; season it all over with salt and Cayenne pepper, sweet herbs, a shallot chopped fine, and add a little Madeira ; put a paste round the edge, and bake it an hour and a half. Take the entrails and maw, put them in a stewpan with a little veal broth or stock, a bundle of sweet herbs, and two blades of finely-beaten mace ; thicken with a little butter rolled in flour ; stew them gently, for half an hour ; season with Cayenne pepper and salt, beat up a leason with the yolks of two eggs and half a pint of cream ; put it in, and keep stirring it one way till it boils up. The turtle, being thus completely dressed, is to be sent to table in the following manner—At the top, the callipee, or belly ; in the middle, the soup ; on the two sides of the soup, the fricasee and the fins ; and, at the bottom, the callipash, or the delicate green fat. The fins, if put by in the liquor, are esteemed excellent eating when cold. Though this process may appear somewhat tedious and even complicated, it is to be considered that it includes the entire preparation of all the various parts of a large animal ; of one, too, on which, from its very superior nature, extraordinary attentions are thought to be not unworthily bestowed. The above is the general method of dressing turtles in the West Indies ; where, certainly, there is the most experience.

*Capital English Method of Dressing
a Turtle.*

THOUGH turtles are, in England, almost confined to grand public dinners, and consequently seldom wanted to be dressed in private families, instances are known to have sometimes occurred, where persons, receiving turtles as presents from friends abroad, have been constrained to sell them to tavern-keepers, for whatever trifle they might think proper to give, rather than incur the extravagant charge required by professional cooks, and being uninformed how to dress a turtle themselves. Indeed, there are no vast number, even of professional cooks, who will not derive additional knowledge from a perusal of the following instructions for dressing and serving up, in a most capital stile, this grand object of culinary art ; called, sometimes, by cooks, though not very classically, the king of fish ! The flesh of this amphibious animal, for we can scarcely venture decidedly to denominate it a fish, is very deservedly esteemed ; particularly the belly, or under part, which is of a delicate white colour resembling veal, and called the callipee : except, indeed by the genuine amateur of epicurism ; to whom the delicious green fat, or callipash, is still dearer than even the callipee. To dress, in the best manner, a turtle of from sixty to seventy pounds weight, the size in which

they are most generally sent as presents to England, these familiar instructions will be found to suffice—Either hang up the turtle by the hind fins over night, and cut off its head, as directed by the West India method, and which is probably the best; or, put a weight on the back of the animal sufficient to make it extend itself, and immediately cut off the head and fins. In the former case, the animal having bled freely, and being now quite dead, and deprived only of its head, cut the belly shell clean off, sever the fins at the joints, take away the whole of the white meat, and put it into spring water. Draw, cleanse, and wash, all the entrails; scald the fins, the head, and the belly shell; and saw the shell all round about two inches deep, scald it, and cut in pieces: put the shell, with the fins and head, into a pot; covering them with veal broth or stock, and adding shallots, thyme, savory, marjoram, parsley, a small quantity of basil, a quarter of an ounce each of cloves and mace, and a nutmeg; the herbs all chopped or minced, and the spices pounded, very fine. After stewing them till tender, take out the meat, and strain the liquor through a sieve. Cut the fins in two or three pieces; take all the brawn, as this meat is called, from the bones, and cut it in pieces about two inches square; and, if there be real green fat, cut that also in pieces. Melt some butter at the bottom of a stewpan, put in the white meat, and simmer it gently

over a slow fire till three parts done: take it out of the liquor, and cut it in pieces about the bigness of a goose's egg. In the mean time, cover the bowels, lungs, heart, &c. with veal stock or broth, adding herbs and spices as before, and stew them till tender. The liver must be boiled always by itself; being often bitter, notwithstanding every precaution, and not tending to improve the colour of the other entrails, which should be kept as white as possible. The entrails being all done, taken up, and cut in pieces, strain off the liquor through a sieve. Melt a pound of butter in a large stewpan, big enough to hold the meat, gradually stirring in half a pound of flour, till they are smoothly united; then put in the liquor, and keep stirring the whole till thoroughly incorporated. Should it prove at all lumpy, it must be passed through a sieve. In the different sorts of meats are to be introduced a great number of forcemeat balls, as well as egg balls, and even the the turtle's eggs, should there be any. To the whole must be added three pints of Madeira wine, a high seasoning of long and Cayenne peppers, with salt, and the juice of a couple of lemons. The deep shell should be baked, whether filled or not, at the same time; but, if not, the meat must be either browned in the oven or with a hot iron. The shell or shells being thus filled, the rest is to be served up in tureens. In filling up the shells and tureens, a little

fat should always be placed at the bottom, the lean in the centre, and egg and forcemeat balls with part of the entrails on the top. Where, from the vast quantity of green fat, or for any other reason, a grand callipash is required to be separately served up, the large shell should have an ornamented raised crust covering, pasted round the sides as well as on the top, glazed with egg, and baked; in which it should be placed with the soup, egg balls, &c. like the meat in the tureens. A callipee, too, may be separately served up in a similar grand stile, by first scalding a few pounds of the under part, then taking out the shoulder, and well stuffing the cavity with its own highly-seasoned forcemeat; stewing it in good gravy or stock, with a pint of Madeira, the juice of a lemon, some sweet herbs, shallots, a clove of garlic, some spices, Cayenne pepper, and salt. When nearly done, put the meat into another stewpan, with some of the boiled entrails and egg balls; and, adding a little thickening of flour and butter to the liquor, boil it up a little, strain it in, and stew the whole till the meat is tender and the liquor nearly reduced to a jelly. It may then be served up either in another shell, or a deep dish, ornamentally pasted round, covered, and baked, exactly in the same manner as the callipash. Indeed, some of the ablest cooks prefer a dish to the shell, for both callipash and callipee. Custom, however, leads the epicure to

expect part of his principal treat in its own shell; though, certainly, it is often badly baked.

Plain and Easy Method of Dressing a Turtle.

THOUGH the foregoing instructions contain the most grand and fashionable stile of dressing and serving a turtle, the following old receipt, from a valuable manuscript collection, formerly belonging to the Countess Dowager of Shaftesbury, may serve to assist those who would wish to dress it well without any unnecessary parade, trouble, or expence—Put a weight of any sort on the back of the turtle, just enough to make it extend itself, and immediately cut off the head and fins. When it has bled freely, and is quite dead, scale it till the outside skin is all come off; and then, cutting the turtle open all round where the upper and lower shells join, reserve the deep part, which is the uppermost, for baking the rest of the turtle as soon as it is properly prepared. In order to do this, first make a very savoury forcemeat, with scraped veal, anchovies, long or white pepper, mace, nutmeg, salt, small onions, parsley, sweet marjoram, yolks of eggs, and grated lemon peel. These respective ingredients are to be proportioned to the taste of the party, and the whole quantity must be regulated by the size of the turtle. Part of the liver, lights or lungs, and bowels, of the turtle, when properly

cleansed and scalded, are to be nicely minced and incorporated among the above articles, in making the forcemeat, with as much good mountain wine as will render it palatable and help the gravy. Then stuff the flesh that cleaves to the deep shell with some of the forcemeat, and make the rest of it into long and round savoury balls, taking care that they are far more highly seasoned than forcemeat in general. Make a paste of flour and water, and put it over the shell, as well as to the hollow part which the throat of the animal occupied, to keep in the gravy while it is stewing in the oven; as it must do, for two hours or more, according to the size of the turtle. Before sending it to be baked, a little clear veal broth must be put in, the better to draw the gravy out of the turtle. All this being done, cut the soft part of the turtle's shell, with the flesh which belongs to it, into handsome pieces, and stew them over a clear charcoal fire, with some of the fins, liver, and bowels; and season them high, as before directed. When they are stewed quite tender, and the other part of the turtle is returned from the oven, mix them all together into the deep shell; and, garnishing the dish with the fins, hard yolks of eggs, forcemeat balls, and small patties made with some of the forcemeat, send it to table. If the liquor be not quite rich enough on coming from the oven, add sufficient

Indian soy to suit the palate, just before serving it up. This receipt, with the best West Indian and English methods, will together enable any person, who possesses a tolerable skill in cookery, to dress a turtle of any magnitude, either in the plainest or most capital stile.

Art of Painting, Spangling, Gilding, and Silvering Glass, to ornament Carriages, Apartments, Furniture, &c.

A PATENT for this curious invention was granted to Mr. J. Kent Tarrant, of King Street, Bloomsbury Square, painter, in February, 1778; whose exclusive privilege is, of course, long since expired. The specification states this gentleman's invention to consist in painting, spangling, gilding, and silvering glass, for ornamenting carriages, sedan chairs, buildings, furniture, musical instruments, or any other matters where such ornamenting shall be thought necessary, after the following manner: that is to say, the painting must be performed on the back of the crystal or glass, so as, when finished, to appear on the front; the colours being prepared in oil or varnish as for other work. The parts of ornament which are gold must be first shadowed on the glass; and, when quite dry, the gold leaf must be laid on: silver ornaments must be done in the same manner. In spangling, the parts to be spangled must be left till last; and, being then shadowed,

these parts must, on becoming quite dry, be varnished with glutinous copal varnish, and have the spangles strewed on while it continues wet. When the spangles are entirely dry, they must be two or three times varnished. If the spangling is to be white, silver spangles should be used; if yellow, gold spangles; if blue, glaze the parts to be spangled with fine Prussian blue, ground very finely in oil or varnish, and lay on silver spangles; if green, glaze the parts with transparent green; if crimson, use the best fine lake. To make the painting appear more raised, paint the ornaments, and leave the ground of the crystal or glass quite clear; and put another plate of glass coloured behind the glass painted on, an inch or more distant, according to the size of the glass.

Easy Manner of always obtaining sufficient Supplies of Fresh Water at Sea.

WHEN we reflect how slow mankind have been in adopting universally some of the most useful discoveries, we cannot avoid heaving a sigh for the general imbecility of human nature. Notwithstanding all the distress that is well known to have been suffered at sea, for want of fresh water, not only in former ages, but within a few years, it is certain that, at least as early as the reign of Queen Elizabeth, it was understood in England, that the simple distillation of sea water would be sufficiently fresh,

wholesome, and nourishing. Till, however, Bougainville, the French circumnavigator, certified the utility of his countryman, Poissonnier's machine for distilling sea water, in 1763; and Lord Mulgrave, in 1773, did equal justice to Dr. Irving's method, first introduced into the British navy three years before that period; this easy mode of obtaining fresh water was scarcely ever resorted to, amid all the dreadful calamities from time to time occasioned by the want of it. We are by no means satisfied that, even at present, though Dr. Irving obtained a parliamentary reward for his new invention, as an unquestionably great public benefit, no ship ever goes to sea without the few proper articles for supplying themselves with abundance of fresh water in case of necessity. A great French chemist speaks of Dr. Irving, on this occasion, as having deceived the British parliament, by appropriating to himself the discovery of Poissonnier. Whether that discovery "suggested any hints to Dr. Irving or not," it has been remarked by a judge of the first competence, the liberal and enlightened Bishop of Llandaff, "is best known to himself; but he has, unquestionably, added such improvements to that method, to say no more, as seem to have justly entitled him to the parliamentary reward of five thousand pounds which he has obtained. The French," adds the worthy prelate, "are as jealous of the glory of their nation, in arts as

in arms; and the English, we trust, will never be their inferior in either." The patriotic and scientific bishop, who knew well what portion of merit belonged to Dr. Irving, has done him the honour to illustrate his method by a description of the process; which we shall take the liberty to transcribe, as affording a most complete idea of the facility, as well as utility, of this seemingly-simple invention—"In order that the reader may have a clear notion of Dr. Irving's method," says his lordship, "let us suppose a tea-kettle to be made without a spout; and with a hole in the lid, in the place of the knob: then, the kettle being filled with sea water, the fresh vapour, which arises from the sea water as it boils, will issue out through the hole in the lid. Into that hole, fit the mouth of a tobacco pipe, letting the stem have a little inclination downwards; then will the vapour of fresh water take its course through the stem of the tube, and may be collected by fitting a proper vessel to its end. This would be an apt representation of Dr. Irving's contrivance. He has adapted a tin tube, of suitable dimensions, to the lid of the common kettle used for boiling the provisions on board a ship. The fresh vapour which arises from boiling sea water in the kettle passes through this tube into a hog-head, which serves as a receiver: in order that the vapour may be readily condensed, the tube is kept cool, by being constantly wetted with a mop

dipped in a tub of cold sea water." It appeared, from experiments made on board the *Arrogant*, at Spithead, in January, 1771, that "eighty gallons of sea water did, in twenty-five minutes after being put into the *Arrogant's* copper, and a fire made, distil in the proportion of twenty-five gallons per hour, into fresh water, perfectly well tasted, and of less specific gravity than the best spring water in that neighbourhood;" and the officers who made this report to the lords of the Admiralty were of opinion, that five hundred gallons of fresh water might be distilled in twenty-four hours, with the same quantity of fuel in proportion to the time as is required in the ordinary business of the ship. Every ship's kettle is divided into two parts, by a partition in the middle; one of these parts only is in use, when peas or oatmeal is dressed, but water is at the same time kept in the other to preserve its bottom. Dr. Irving has availed himself of this circumstance; and, by filling the spare part of the copper with sea water, and fitting on the lid and tube, he has shewn that sixty gallons of fresh water may be drawn off during the boiling of either of the above-mentioned provisions, without the use of any additional fuel.—He recommends, also, the preserving the water which may be distilled from the coppers in which peas, oatmeal, or pudding, are dressing; as both a salutary beverage for the scorbutic, and the

most proper kind of water for boiling salt provisions. By a course of ingenious chemical experiments, which the Bishop of Llandaff, at the request of Lord Sandwich, then first lord of the Admiralty, made on some of the distilled sea water, it appeared that, though "the distilled sea water is not wholly free from saline particles, it probably contains them in so small a proportion as not to injure its salubrity in any sensible degree."—To this we shall only add, that we hope never to hear of any future sufferings at sea occasioned by want of fresh water, without a severe censure of those who shall have neglected to provide the proper and now well known means of at all times obtaining it. Few are unacquainted with the fact, that there is, in the world, a far greater extent of sea than there is of land: and "this immense mass of salt water," observes the learned bishop, to whom we are indebted for all that is of value in the present important article, "which surrounds the globe, is the great primary source from which all fresh water is derived. The vapour which is incessantly elevated from thence by the heat of the sun, the action of the wind, and other less obvious causes, consists, generally speaking, of fresh water; which, being discharged from the atmosphere in the form of dew, rain, hail, or snow, constitutes springs, rivers, and stagnant pools. The taste of sea water is, we know, not only salt

but bitter; but the common salt, which occasions its saltness, and the Epsom salt, which occasions its bitterness, can neither of them be raised in vapour, in any sensible proportion, by the same gentle degree of heat with which water may be raised. In order, therefore, to obtain fresh water from sea water, we need only copy the process of nature, and distil sea water with a gentle heat." Always leaving a fourth part at the bottom, undistilled; which would, otherwise, spoil the whole.

Excellent Clary Wine.

BOIL nine pounds of loaf sugar in three gallons of water, carefully scumming it all the time; then pour it hot on a gallon of the tops of clary when in blossom, commonly called clary flowers, cover up the vessel so closely that no steam can escape, and let the infusion stand to cool. When it becomes only about the warmth of new milk, stir it well together; and, spreading a toast all over with good ale yeast, throw it into the liquid, and leave it to ferment. After it has worked about two days, put it into a barrel, with all the flowers of the clary; and as soon as it ceases to hiss, stop it up, and let it remain for three months. At the end of that time rack it off fine into another cask, adding a pint and a half of brandy; and, when it has thus remained closely stopped six weeks longer, it may be bottled or drank. This excellent wine

has all the true vinous flavour of the grape; and, indeed the best imitations of most foreign wines may be improved by having a portion of clary flowers in their composition. This is one of the chief secrets in making British wines truly resemble those of foreign countries.

Art of Dyeing or Staining Leather Gloves, to resemble the beautiful York Tan, Limerick Dye, &c.

THESE different pleasing hues of yellow brown or tan colour, are readily imparted to leather gloves by the following simple process—Steep saffron in boiling hot soft water for about twelve hours; then, having slightly sewed up the tops of the gloves, to prevent the dye from staining the insides, wet them over with a sponge or soft brush dipped into the liquid. The quantity of saffron, as well as of water, will of course depend on how much dye may be wanted; and their relative proportions, or the depth of colour required. A common tea cup will contain sufficient in quantity for a single pair of gloves.

Origin and Nature of Phosphorus.

By the simple term phosphorous, is commonly understood that wonderful composition in chemistry more particularly denominated English phosphorus, from considering it as the invention of the Honorable Mr. Boyle; or Kunckel's phosphorus, as that of a German thus

named. Phosphorus, however, in a general sense, seems to comprehend most substances which are capable of emitting light in the dark, without friction, collision, &c. at least such substances as possess this property are said to be so far phosphoric, such as rotten wood, in particular; diamonds, after exposure to the sun or light; the Bologna stone; certain spars, posterior to calcination; glow-worms and fire flies; putrid shell and other fish; broken lumps of refined sugar, &c. Most of these, and other articles which possess phosphoric properties, derive them, perhaps, from electricity, or some undiscovered property of light: but the chemical or common phosphorus, of which we are now more particularly treating, is a substance not only luminous in the dark, but also inflammable and burning; and, being the basis of a peculiar acid, is consequently to be considered as a species of sulphur. Chemistry has, in fact, scarcely ever afforded any thing so wonderful and astonishing as this curious substance. To see letters, traced with phosphorus, become luminous in the dark; images, and even the bodies of men, blazing with light; and various other singular displays of the powers of this preparation; could not fail, on its first discovery, to attract universal notice. Its origin appears to have been quite accidental: an alchemical operator of Hamburgh, named Brandt, in his experiments after the philosopher's stone, which

he firmly believed was to be found in urine, is said to have been the original discoverer; by finding, in his receiver, after numerous experiments, and a violent distillation of urine, a small quantity of the shining matter since denominated phosphorus. This being shown to Dr. Kunckel, though the process of obtaining it was concealed, as he knew that Brandt worked chiefly on urine, he immediately proceeded to do the same, and continued to operate on the subject for four years; till, at length, in 1679, during which time Brandt died, Kunckel accomplished his wish. Another claimant of this discovery, in the mean while, was a Dr. Kraaft: who, having been associated with Kunckel, in the endeavour to discover this secret, and thinking to make his own fortune by purchasing it of Brandt for himself only, actually did so; and first brought over a piece of phosphorus, in the same year as Kunckel had discovered it, for the purpose of shewing it to the King and Queen of England. Mr. Boyle having merely been informed that this phosphorus was produced from some matter belonging to the human body, immediately attempted, as Kunckel had already done, to find out the method of preparing it; and, in the following year, 1680, actually made a small quantity, which he deposited with the secretary of the Royal Society. Mr. Boyle communicated his process for making phosphorus to a German chemist,

Mr. Godfreid Hantkwitz, in London, who is said to have made it a very lucrative trade. A descendant of this celebrated chemist still keeps a laboratory of the first repute in Southampton Street, Covent Garden; where the date, 1680, appears at present over the door. Kraaft does not appear to have greatly profited by his alledged treachery to Kunckel; since the latter, with Mr. Hantkwitz, are said to have been the only persons who ever made phosphorus in any very considerable quantities. In ascertaining the respective claims to the discovery, Brandt stands, in our estimation, without a rival, though it is never called Brandt's phosphorus. It is evident, that his experience afforded both Kunckel and Boyle not only the data on which they acted, but the positive proof of a certain result; and this result was what neither of them, any more than himself, would ever otherwise have expected. Phosphorus is now made in a variety of ways, and of different substances and qualities; and the process of disengaging it from bones, by the easy and cheap method of Scheele, in a considerable degree superseded, for a long time, the distillation of it from urine. The latter, however, has since been so simplified and improved, by M. Giobert of Turin, as to surpass that of Scheele even in cheapness: to such a degree, indeed, has the latter carried his improvement, that phosphorus may be procured, with con-

venience and certainty, and without any offensive operation, in the course of a single day; or, where the quantity required is small, even in a few hours. The improvement of Giobert consists in pouring the solution of lead, made in the nitrous acid, a little at a time, into a quantity of urine of any sort, fresh or putrid, till no more precipitate be afforded; as may be ascertained, in the usual way, by taking out and trying smaller portions. The whole mixture is to be diluted with an abundance of water sufficiently to rarefy the extractive matter: when, by straining through a cloth, the watery liquid must be separated from the precipitate; and the precipitate, being made into a paste with pulverized charcoal, and well dried in an iron or preferably a copper pot, is fit for immediate distillation. In undergoing that process, an oily alkaline fluid first comes over; and then, a small portion of empyreumatic oil, both which arise from the urine left in the interstices of the precipitate. When the oil ceases to come over, the receiver must be changed, and have one with water substituted, in the usual mode, the fire being at the same time raised; and generally, in about half an hour, the phosphorus will begin to appear. So that, in eight hours, an operation which produces from twelve to fourteen ounces of phosphorus, is easily completed. One of the most familiar as well as successful methods for making phosphorus, is the

following—Evaporate any quantity of fresh urine over a gentle fire, to a black and almost dry substance; with two pounds of which, mix four pounds of fine sand, and put the whole into a strong coated stone retort: then, having poured a quart, or two of clear water into a large receiver, with a long neck, join it to the retort, and work in a naked fire. Let the heat be small for the two first hours; then increase it, gradually, to the utmost violence, and thus continue for three or four hours. There will, at the expiration of that time, pass into the receiver a little phlegm and volatile salt; much black fetid oil; and, lastly the matter of the phosphorus, in a sort of white clouds, either sticking to the sides of the receiver like a fine yellow skin, or fallen to the bottom in form of a minute sand. The fire is then to be put out; but the receiver must not be taken away before it be cold, lest the admission of air set the phosphorus on fire. To reduce these small grains into a single piece, put them into a little tin ingot mould, with some water; heat the ingot, to make the grains melt together; and, then, add cold water, till the matter be congealed into one solid stick, like bees-wax. The phosphorus being thus made, and combined into a solid form, cut it into small pieces fit to enter the mouth of a phial; and preserve it, by keeping it in water closely stopped. Without being covered with water, it would gradually consume; and, if left

uncovered, turn black on its surface, and soon spoil. If boiled two or three times in ardent spirit, it becomes perfectly transparent, and of a beautiful opal colour.

Curious Experiments with Phosphorus.

THE light of phosphorus is observed to appear greater in a vacuum than in the open air—In hot weather, it is observed to dart flashes of light through the water that contains it; so as exactly to resemble lightning, which thus darts unextinguished through watery clouds and vapours—These flashes of light are not apt to kindle or burn any combustible matter; in which, they resemble the harmless kind of lightning; but, in a condensed state, the phosphorus burns very furiously, and with a most penetrating fire, so as to melt and dissolve metals; and, in this respect, it again resembles the more destructive kinds of lightning, which are found to have the same effects—If a small piece of phosphorus be viewed through a microscope, the internal parts appear in a constant ebullition—A bit of it being put into a silver spoon, and held over the fire, it bursts out into a shining flame; leaving a red spot in the spoon, of a corrosive and acid taste: this being diluted with water, the mixture makes a conflict with oil of tartar per deliquium—If a little phosphorus be ground in a glass mortar, with twenty times its own weight of nitre, it does not take flame, but only disperses a shining property through

the body of the nitre; but, if proved in the same manner with iron filings reduced to powder, a bright flame immediately ensues—Though this phosphorus appears to be a kind of sulphur, it does not dissolve in highly-rectified spirit of wine, but communicates to it some sulphurous parts: for, if the spirit be afterward poured to water, it yields, in the dark, a faint degree of light—The nature of the phosphorus is considerably changed, by being long digested with alcohol: for it thus becomes a kind of white transparent oil, which does not coagulate without an extreme degree of cold, nor afford any manner of light; and, when fresh spirit of wine is poured on, it does not, like other oils, mix with or dissolve in it—If this phosphorus be separated from the spirit of wine in which it was digested, and afterward well washed in common water, it by degrees recovers its former consistence, and coagulates into a transparent matter, whiter than before; but neither affords so much light, nor recovers either its primitive shining virtue or its yellow colour—The spirit of wine so separated, becomes yellowish, and smells strong of the phosphorus; though it does not shine, except when poured on water. This phosphorus, being mixed with a large quantity of pomatum, makes a shining unguent, which may be rubbed on the hands and face without danger of burning, so as to render them luminous in the dark; or, if half a dram of

camphor be ground in a glass mortar, with three grains of this solid phosphorus of urine, adding as much essential oil of cloves as may serve for reducing the whole to a fluid form, the mixture thus made may also be rubbed on the cloaths, the hair, or the flesh, without danger of burning.—If a piece of paper or linen, be dipped at one end in spirit of wine, and a bit of phosphorus be crushed on the other end which remains dry, the spirit will be fired by the phosphorus, without immediate contact: but this does not happen, if the paper be dipped in oil of turpentine, nor if a bit of phosphorus be rubbed on the end dipped in the spirit of wine; only, when the spirit is entirely evaporated, the phosphorus slowly and with difficulty burns and consumes. Many other curious experiments might be added; which, like every one of these, have been repeatedly tried. Phosphorus, indeed, seems to form much such a substance in chemistry, as the loadstone in natural philosophy; and its effects are almost as singular and difficult to explain, for want of a requisite knowledge in the latent properties of bodies. Within these few years, many attempts have been made to introduce phosphorus for the ready supply of fire; but, partly from the dread of spontaneous ignition in dangerous situations, and partly from the difference of expence, compared with flint, steel, and tinder, it may be said to have hitherto failed in every shape. It

must be confessed, however, that phosphoric bottles, at least, seem entitled to general attention, whatever may be objected to phosphoric tapers or matches, &c. which cannot, from the nature of things, ever be sufficiently cheap for common use, however ingenious and reasonable.

Art of making Phosphoric Tapers or Matches.

IN a tubular piece of glass four inches long, and a single line only internal diameter, closed at one end, put a small bit of phosphorus; and pushing it to the extremity, introduce a taper covered slightly with wax, to fill up the rest of the tube, which must be hermetically sealed: when plunging the other end into boiling water, the phosphorus melts, and adheres to the taper or match. A line is usually marked on the glass with a flint, at about one-third the length of the tube, where it is to be broken when the taper is wanted for use; which being then briskly drawn out, will be found completely lighted by the phosphorus.

Easy Method of preparing Phosphoric Bottles.

HEAT a common glass phial, by fixing it in a ladleful of sand; then, putting in two or three minute bits of phosphorus, stir them about with a piece of red-hot iron wire, till the phosphorus is all spread over and adheres to the internal

surface of the bottle, where it will form a reddish coating. When, by repeated introductions of the heated wire, this is completely effected, the bottle is to remain open a quarter of an hour, and then be corked for use. One end of a common match being put into a bottle thus prepared, on touching the phosphorus, and being suddenly drawn out, will be with certainty lighted. As there can be no particular danger of accidental fire from the use of these bottles; and, with reasonable care in using them, and keeping them closely stopped, a single bottle would last a considerable time, and might, were the demand general, be replenished at a most trifling expence: it may, possibly, in the hands of some ingenious and enterprising person, be finally made to supersede the tinder box, that dreadful consumer of rags, and consequent enemy to the manufacture of paper. Phosphorus is one of those grand discoveries of modern times, the chief utilities of which seem to be reserved for a future and wiser age.

French Method of making Flour for Bread with Horse Chesnuts.

THOUGH we cannot venture to recommend making bread for general use from horse chesnuts, there can be no doubt, that the flour which they afford may be advantageously used in a variety of ways; not only for making starch, hair-powder, paste, &c. but on

numerous other occasions where meal of different descriptions is at present consumed in prodigious quantities. The French method, as recommended for making bread, is as follows—Peel the chesnuts; and, drying them thoroughly, either in the sun or a warm room, grate and pound them into a fine powder. Sift this powder into water, and stir it well for some time; and, after leaving it at rest an hour, carefully pour or draw off the water, to prevent the escape of any sediment. This affusion, with plenty of fresh water, is to be repeated eight or nine times; till the liquid become colourless, as well as tasteless. The subsided pulp is then to be passed into a close linen bag; through which the moisture is to be as much as possible expressed out, and the flour within left very slowly to dry. This fine flour, or starch, it is said, will be found free from all bitterness and astringency; have no longer any disagreeable taste; and afford wholesome bread, when made into loaves like common wheaten flour.

English Roast Beef.

THIS chief boast of the British table is best prepared when dressed and served up with the greatest simplicity; whether the piece be a sirloin, ribs, rump, or any other part. The meat, which should be young, fat and fresh, must be carefully spitted, so as to penetrate as little as possible of the prime meat. The spit,

of course, is to be quite bright and clean, for a black stain in the meat, pointing out the progress of the spit, would be unpardonable: it may, indeed, generally be contrived to run along the bones, so as to leave little or no perceptible mark; especially, when there are proper skewers loaded with lead to balance the meat. It must be put down to a quick and clear fire; but should, for some little time, to prevent scorching or hardening while raw, be kept at a distance, and afterward gradually approached as the inside becomes heated. As sprinkling the meat with salt is thought to draw out the gravy, some baste it a little, at first, with salt and water. This, however, must be but a short time continued, and followed by a dredging of flour, lest the meat should be sodden. Before its own fat is sufficiently melted for basting, either butter or the purest beef dripping should be used. To baste it well, and see that it is in continual and regular motion before a constantly clear and brisk fire, without any burning or scorching, is the only care required till it be nearly done. Where, from the fatness of the meat, it has been judged advisable to cover it with paper, as is commonly the case with fine beef, this covering must now be taken off; the meat sprinkled with salt: and, on its getting of a proper colour, frothed with flour and butter. The time of roasting not only depends on the size of the meat, fire, &c. but in some degree

on the weather. As beef should never be dressed too much, twenty pounds may generally be done sufficiently, under favourable circumstances, in three hours and a half. It will, then, on being taken off the spit, want little else than its own gravy, with a garnish of nicely scraped horse radish round the dish, to be ready for eating with whatever vegetables, and melted butter may be at the same time served up.

Rich Plumb Pudding.

EVEN the roast beef of old England is scarcely more famous than its plumb pudding; but this, being more of a manufacture, is prepared in so many different ways, as sometimes to be a very delicious and sometimes a very indifferent dish. Perhaps, the very best way of making a rich plumb pudding is this which we are about to give—Having carefully stoned a pound of the best jar raisins, well washed and picked, the same quantity of fine and newest currants, chopped or minced small, a pound of the freshest beef suet, and blanched and pounded two ounces of almonds, mix them in a pound each of sifted flour and grated bread crumbs: adding two ounces each of candied citron, orange and lemon peel, half a grated nutmeg, a blade or two of beaten mace, a quarter of a pound of powdered loaf sugar, and a very little salt. Then, moisten the whole with ten beaten eggs, about half a pint of cream, a glass or two of moun-

tain wine, and half a gill of brandy, to make it of a good consistency; but it must by no means be thin, as the fruit would then settle at the bottom. Being thus made, it may be either put into a dish or mould, and well baked; or, as is more generally the case, carefully tied up in a cloth, boiled at least four hours, and served up with melted butter in mountain wine and scraped sugar over it. This is a most delicious pudding.

Good Family Plum Pudding.

MIX half a pound each of Malaga raisins and currants; a pound each of flour, grated bread, and chopped suet; and a little pounded allspice, a quarter of a pound of moist sugar, and some salt. Moisten it with a beaten egg and milk, with or without a glass of white wine or brandy, and a little grated nutmeg; and boil or bake it in the same manner as the richest plum pudding. This, too, will generally prove a very acceptable pudding.

Specifications of Lord William Murray's Patent for extracting Starch from Horse Chesnuts.

THE patent for this useful invention and discovery is dated March 8, 1796; of course the exclusive privilege of extracting starch from horse chesnuts in the following manner must be confined to the patentee till the expiration of fourteen years. In the mean time, we shall present our curious readers with

the mode of preparing this starch in his lordship's own words, extracted from the specification in the Patent Office—
 “ I first take the horse chesnuts out of the outward green prickly husks; and then, either by hand, with a knife or other tool, or else with a mill adapted for that purpose, I very carefully pare off the brown rind: being particular not to leave the smallest speck, and to entirely eradicate the sprout or growth. I next take the nuts, and rasp, grate, or grind, them fine into water; either by hand, or by a mill adapted for that purpose. The pulp, which is thereby formed in that water, I wash as clean as possible through a coarse hair sieve; and then, again, through a still finer: constantly adding clean water, to prevent any starch from adhering to the pulp. The last process is, to put it, with a large quantity of water, about four gallons to a pound of starch, through a fine gauze, muslin, or lawn, so as entirely to clear it of all bran, or other impurities. As soon as it settles, I pour off the water, and then mix it up with clean; repeating this operation till it no longer imparts any green, yellow, or other colour, to the water. I then drain it off, till nearly dry; and set it to bake, either in the usual mode of baking starch, or else spread out before a brisk fire: being very attentive to stir it frequently, to prevent its horning; that is to say, turning to a paste or jelly, which, on being dried, turns hard like

horn. The whole process should be conducted as quickly as possible." The utility of this invention requires no comment. Should it come into general use, not only a vast consumption of wheat flour must be saved; but, from the necessity of planting more chesnut trees, for the sake of a fruit hitherto considered as of no sort of value, much of that excellent and beautiful wood will be produced for the many purposes to which it is applicable.

Flemish Soup.

PEEL and slice twelve potatoes and about half a dozen onions; and cut six or eight heads of celery into small pieces. Put them in a stewpan with a quarter of a pound of butter and somewhat less than a pint of water; and let it boil very slowly, for an hour, over a stove. Fill the stewpan up with veal stock, or good broth or gravy; and, having boiled it till the potatoes are dissolved, rub it through a sieve, add a pint of cream, and keep it hot in a small soup pot till served up. Indeed, all white soups should be warmed by putting the soup pot into boiling water. This is a good *maigre* soup, only by substituting more water for the stock or gravy.

Calves' and Sheep's Brains, as dressed in France.

CLEANSE the brains of two calves, or of half a dozen sheep, in warm water;

and stew them with a little broth or gravy, two or three spoonsful of vinegar, a bunch of parsley and scallions, a little thyme and basil, a laurel leaf, and three cloves. Cut the halves of the calves brains in two; and, having made a thick batter with two handsful of flour, a spoonful of oil, a gill of white wine, and some salt, dip each piece of the brains into it, fry them in hog's lard till the batter is crisp and of a good colour, and serve them up hot. This is an admirable method of dressing brains; and, by using water for gravy, and milk for wine, and substituting onions only for garlic, shallots, &c. may be made a very cheap as well as agreeable dish.

Roasted Fawn.

THE method of preparing a fawn, or young deer, for the table, is to skewer it and stuff it like a hare, and spit it exactly in the same manner. Then put over it plenty of oiled or clarified butter, give it a slight sprinkling of salt, cover the back with sheets or slices of bacon, the bacon with writing paper, and tie the whole fast with twine or tape. Baste it well with butter, sprinkle it with salt, and dredge it with flour, on taking off the paper, &c. Then, having prepared a *chevreuil* sauce, pour it into the dish, place the fawn over it, and thus serve it up.

Chevreuil Sauce.

THIS sauce, like its name, is probably of French origin, being used for

the chevreuil, or roebuck. It is thus made—Put a small piece of butter into a stewpan, with some chopped parsley, shallots, thyme, mushrooms, and a few spoonsful of gravy or brown stock; after slowly simmering them for almost a quarter of an hour, add a sufficient quantity of flour to imbibe all the butter, and continue stirring it a few minutes longer over the fire. Then put to it a pint of stock; stir it well, till it has boiled a little together; and, taking it off the fire, squeeze in some lemon juice, and add a tea-spoonful of sifted loaf sugar and a small quantity of pepper and salt, to give it a more piquant flavour.

Roasted Kid.

ON account of the great rankness of goats, there are few persons, perhaps, who would not be prejudiced against knowingly tasting their flesh. A young goat, however, is in delicacy and tenderness not inferior to a lamb; and when very young, so as to be in fact a kid, it may be either roasted whole like a fawn, and eaten with the same sauce, or be dressed in the manner of lamb, when few people will know the difference. Indeed, it is by no means very uncommon, in London, for goat's flesh to be sold even as house lamb, when older than it ought to be at all dressed, and pass without any other detection than a slight expression of wonder at such a rank flavour in lamb. The flesh should

not be eaten after the kid has left off suckling; till then, it is excellent. The meat ought to be fat and white.

Civet of Fawn or Kid.

THE preparation of this dish consists in simply cutting off neatly what may be left cold of the fawn or kid, putting it in a stewpan with a very little stock or gravy, and keeping it rather near than on the fire, to get hot, for it must by no means boil. When quite warm, it is to be put in the dish, and have hot chevreuil sauce poured over it.

Civet of Hare.

CUT neatly what may be left of a hare not roasted too dry, with as little bone as possible; put these pieces into a stewpan with three or four large onions, some shallots, and a faggot of parsley, thyme, and any other sweet herbs, with three or four cloves, a blade or two of mace, a pint of good stock, gravy, or broth, and a gill of red port. Let the whole simmer very gently, for an hour and a half at least, on a stove or slow fire; and, straining off the liquid, put the hare in a dish. Then melt a bit of butter in the stewpan, mix it with a little flour, add the liquor strained from the hare, boil them together for a few minutes, and then strain it through a tammy. In the mean time, having boiled twenty or thirty beaten onions in stock or gravy, on dishing up the hare, pour the sauce over it, and place these

onions at the top. A civet of leveret, or young hare, may be made either in this manner or like that of a fawn or kid.

Roasted Leveret.

In general, a leveret, or young hare, may be dressed like a hare that is full grown. Having stuffed it in the usual manner, with the liver chopped up; spit it, and put it down to the fire; and, while it is roasting, alternately dredge it with flour, and baste it well with warm milk, till it be three parts done, and there is a good crust formed: then finish it with two or three ounces of fresh butter put into the dripping pan; and serve it up, with gravy and melted butter over, and melted currant jelly in a sauce tureen. The following is an excellent method of dressing either a leveret or hare—Make the stuffing for a leveret, about one-third less than for a hare of full growth, according to its size, with two handfulls of bread crumbs, full half a handful of finely-chopped fresh beef suet, some parsley, a little lemon thyme, and an egg or two; roll it up, and put it in the belly of the leveret. Then, having spitted it, cover the back with sheets, or large and thin slices of fat bacon, to keep it moist; baste it well; and, when done, dish it up, and send it to table, with the same sauces, &c. as before mentioned.

Excellent Gooseberry Fool.

PUT a quart of green gooseberries into

a stone jar, with a little Lisbon or powdered loaf sugar, and a gill of water; place the jar on a warm stove, or in a saucepan of water over the fire. When the fruit is quite tender, press it through a colander or a hair sieve; and, adding sufficient sugar, let it remain till it gets cold. In the mean time, put a pint of cream or new milk into a stewpan, with a little rind of lemon, half a dozen cloves, a stick of cinnamon, a small pinch each of coriander and angelica seeds, and some sugar; and beat the yolks of four eggs with a little flour and water, strain to them the milk, whisk it well over a fire to prevent curdling, and before it begins to boil set the pan which contains it in cold water, stir the cream well for two or three minutes, and let it stand to cool. When this also is quite cold, mix the gooseberries and prepared cream gradually together; and, adding a little grated nutmeg, with more sugar if necessary, serve it up. A very good gooseberry fool may be made by simply preparing and pulping the gooseberries as before; and then beating up the yolk of an egg with a little sugar and grated nutmeg, stirred gently into a quart of boiled milk, over a slow fire, till it begins to simmer, taking it off, adding the gooseberries by degrees, and serving it up when cold. A sort of gooseberry fool, made by merely scalding gooseberries in water mixed with treacle, and leaving them whole in the syrup, is commonly sold, during the season, in the

streets of London; which is much relished by children, and by no means either unwholesome or unpalatable, when neatly and fairly prepared.

Boiled Turbot.

TURBOTS often weigh from twenty to thirty pounds; and their flesh, which is at once firm and tender, abounds with the richest gelatinous nutriment. This excellent fish is in season the greater part of the summer; and, when good, should be thick, and have a yellowish white belly: if the turbot be thin, or its belly of a blue cast, it is considered as bad. Being drawn, and washed clean, for it has no scales, it should be lightly rubbed over with salt, and carefully hung up; when, in a cool place, it will keep three or four days in high perfection. An hour or two before it is wanted to be dressed, soak it in spring water with more or less salt; and if, at any time, it should not be perfectly sweet, shift the water five or six times, and put a larger quantity of salt than usual in the mouth and belly. The turbot kettle, being of a proper size, put the fish on the plate, cover it well with cold water, set it over a gentle fire, add a handful of salt and half a gill of vinegar, carefully take off the scum as it rises, and preserve in every way the delicacy of its colour from injury. When it boils up, put in a little cold water, and take out some of the hot: then, almost immediately, add more cold water; and, on its

again boiling, if it be not very large, take it off the fire: for it is a general rule, that fish should never be suffered to boil strongly up. Boiled turbot is occasionally served up with many different sauces; but, in general, lobster is preferred to all others. This, therefore, in one tureen, with anchovy butter, and plain butter, in two others, is now the usual stile. A very good lobster sauce, for this purpose, is readily made, by melting plenty of fresh butter; bruising into it the spawn of one or two lobsters, with the meat cut small, and a spoonful or two of anchovy liquor, and just boiling it up. The proper garnish for a turbot is sprigs of curled parsley, sliced lemon, and scraped horseradish, alternately placed round the dish. Sometimes, however, it is dished up, surrounded only with nicely-fried smelts.

Baked Turbot.

IT is but seldom that turbot is now baked, being found so very excellent when boiled in the foregoing simple manner; from which the old system of sweet herbs, wine, &c. is entirely discarded, as interfering with the natural flavour. The following is the best method of baking it—Butter the inside of the dish which is to contain it, and sprinkle it all over with a mixture of beaten pepper, grated nutmeg, finely chopped parsley, and a little salt; then, pouring in a pint of mountain wine, and having cut off the head and tail of the turbot,

lay it in the dish, give it a good sprinkling of the same sort of mixture as the bottom and sides of the dish before received, and pour over it another pint of wine. Stick small bits of butter all over the fish; dredge a very little flour, and strew plentifully crumbs of bread. When baked of a fine brown, lay it on the dish in which it is to be served up; stir the sauce in the baking dish all together; pour it into a saucepan, and shake in a little flour; add a piece of butter, and two spoonfulls of soy or ketchup, when it boils; and, on its again boiling, pour it into a tureen, and serve it up. The dish may be garnished with scraped radish and slices of lemon.

French Hung Beef.

BONE a rump of beef with the greatest possible care not to spoil its shape, and salt it with about one pound of common salt and two ounces of saltpetre; lay it at length in the salting pan, well covered with parsley, shallots, thyme, laurel leaves, basil, winter savory, half a handful of juniper berries, a little coriander seed, and two cloves of garlic. Leave it about a week in salt, and then hang it to dry and smoke in the chimney. It may afterward be kept like any other hung beef. When boiled, it is usual to put in the water a few onions, cloves, and a little nutmeg, with a bundle of sweet herbs, but no salt; and, after letting it stand to cool in the liquor, it is served up cold, with a garnish of

green parsley. If thought to be too salt, it is soaked in cold water for a few hours previously to being boiled.

Strange Method of preparing what the French call Scarlet Beef without Saltpetre.

AFTER boning a rump of beef for this purpose, they cut thick about a pound and a half of bacon to lard the inside; and, having mixed a pound of salt with an ounce of fine spices, and made the salt and spices stick as much as possible to the bacon, they rub the beef with the remainder. Then, with six or eight laurel leaves, thyme and basil in proportion, and two ounces of bruised juniper berries, they roll it up tightly in a linen cloth; fasten a coarser wrapper round it; and, digging a hole in the earth, deposit the beef, cover it up, and leave it six or seven days in the ground, which makes it as red as if cured with saltpetre. They afterward boil it with a few slices of fresh beef, a bunch of sweet herbs, onions, and carrots, in broth or water without salt, and eat it either hot or cold. Though this, judging by our own sensations, seems a disgusting process, the effect is certainly curious.

Millet Pudding.

THIS agreeable pudding is easily made, and scarcely any thing can be cheaper—Wash half a pound of millet seed, and put it in a dish spread over with a

quarter of a pound of butter: add some sugar and shred lemon peel, with a little beaten allspice, cinnamon, grated nutmeg, or even ginger; and, pouring over the whole three pints of milk, bake it in a moderate oven. In this plain way, it is very good; it may, however, be made richer, with eggs, spices, &c. in the same manner as rice, and has a peculiarly-pleasing flavour.

A Grand Trifle.

THE trifle being generally considered as an article to be prepared with the utmost delicacy of taste as well as of appearance, is judged worthy of particular attention. The glass in which it is served up should be beautifully formed as well as cut, and sufficiently large and elevated to convey an idea of grandeur—At the bottom of this elegant depository of light and airy delicacies, put a layer of fine sponge or Savoy biscuits; over them, another of ratifias; and a third, of macaroons: strewing, between each two layers, and on the top of the last, a mixture of blanched and pounded almonds; with candied citron, orange peel, and pine-apple chips, cut small, and a little finely-beaten mace and nutmeg. Pour half a pint or more of sherry, Lisbon, or fine old mountain wine, over the cakes, according to the quantity which they may be found capable of imbibing; and, in the mean time, prepare a custard to cover them, in the following manner—Boil a quart of milk

and cream, in equal quantities, with a little lemon peel, some cinnamon, three leaves of laurel, and two or three ounces of sugar, for about twenty minutes; and, while it cools, beat well up the yolks of six or eight eggs, and two spoonfuls of rice flour. Then, gradually mixing the milk, a little at a time, well stirring it all the while, and afterward straining it into a stewpan through a hair sieve, place it over the fire, and continue stirring till it comes to a boil, when it must instantly be taken off, and be set to cool. On its getting about half cold, add half a gill of French brandy; with the same quantity of noyeau, ratafia, or other delicate liqueur. The custard being thus made, and cold, is to be put on the cakes; and, over that, some apricot and raspberry jam, with a little currant jelly. Then, as a grand covering for the whole, whisk to perfect froth a pint of cream, with the white of an egg, a couple of lumps of sugar rubbed on a lemon or Seville orange, and a glass or two of white wine; skimming off the froth, from time to time, with a pierced spoon, and depositing it at the top of an inverted sieve placed on a dish, to preserve the drainings, that they may be returned and whipped up. When the whole is thoroughly whipped, heap it as high as possible over the custard, &c. and, to crown the whole, sprinkle or garnish the top plentifully with those minute coloured comfits, called harlequin seeds or nonpareils. This, it is presumed, will

not fail to be considered as a grand trifle. It is easy, by retrenching, more or less, these articles, to form a very good trifle, on this plan, adapted to all tastes, circumstances, and occasions.

Patent Potatoe Composition to be used instead of Yeast.

FOR this ingenious contrivance, which introduces potatoes as a sort of leaven for making wheaten bread, a patent was obtained by the inventor, Mr. Richard Tillyer Blunt, in the year 1787; which, of course, is now expired. The following is the process for this purpose, as described by Mr. Blunt in his specification—To make a yeast gallon of this composition, such yeast gallon containing eight beer quarts, boil in common water eight pounds of potatoes as for eating: bruise them perfectly smooth; and mix with them, while warm, two ounces of honey, or any other sweet, and one beer quart of common yeast. For making bread, mix three beer pints of the above composition with a bushel of flour, using warm water in making the bread. The water to be warmer in winter than in summer, and the composition to be used in a few hours after it is made: and, as soon as the sponge, or the mixture of the composition with the flour, begins to fall the first time, the bread should be made, and put in the oven.

English Semolina.

IT is well known that, till within these

few years, semolina was always imported from Italy, as well as vermicelli and macaroni. Mr. Jacob Levy, however, in 1780, obtained a patent for making semolina, from which vermicelli and macaroni are manufactured, with wheat the growth of this country, equal in all respects to that of Italy. For this purpose, Mr. Levy states, the wheat is ground in a flour mill, and the flour separated from the middlings; the said middlings are dressed in a bolting mill, in four different sorts, and then sifted through parchment sieves, till all the bran and pollard is sifted from them. These particles of pure wheat constitute the semolina.

Essence of Malt and Hops, or Portable Ale and Beer.

THE utility of this solid essence or extract of malt and hops, for the purpose of readily making beer at sea, and in distant climates and countries, is sufficiently obvious, and has been proved by an experience of many years. The patent for this invention was obtained so long since as the year 1778, by Mr. Robert Thornton, chemist and druggist, in East Smithfield; who, in his specification, thus describes the process—The new method of preparing an essence or extract of malt and hops, is by the transmitted heat of compressed vapour of boiling water, and a proper apparatus for that purpose. This apparatus, which may be made of iron,

tin, or copper, consists of a boiler of any dimensions, a double vessel, and conducting tubes. The double vessel consists of one vessel placed within another, and fitted tight at their rims. The upper vessel forms the upper part of the under vessel, and contains the liquor to be evaporated. The under vessel is every where inclosed, except at an aperture communicating with the boiler, and at another aperture communicating with the conducting tubes; and is constructed so as not to allow any part of the vapour condensed into drops within it to escape, except back again into the boiler. It is not so extensive as to act as a common refrigeratory, and yet it is capacious enough to prevent the liquor boiling over. The aperture communicating with the boiler is large enough to freely admit the vapour from the boiler into the under vessel; and the aperture communicating with the conducting tubes is of a proper size to allow of the vapour in the under vessel being compressed to a degree capable of transmitting to the liquor to be evaporated a proper heat, and at the same time to serve as a passage for more heat than is necessary to keep up that degree of compression. The conducting tubes are to convey this superfluous heat or vapour to be used for further purposes, or immediately out of the building. In this manner, or any similar way, the sweet wort of ale or beer, after receiving the infusion of hops, has its watery part

evaporated till it becomes a thick and glutinous essence, capable of being kept in jars, or canisters of tin, any length of time; and ready to be converted into ale or beer, of any required strength, by a simple dissolution in the proper quantity of common water, with a facility fully equal to that of making portable soup. Independently of its being a wholesome beverage when duly mixed, it is remarkably nutritious to some constitutions.

Syrup of Sweet Wort.

TAKE a gallon of the sweetest and strongest pale malt wort; set it over a clear and gentle fire; keep it continually scummed; and, when it is boiled away to a pint, take it off, and put it in a jar closely covered for use. This agreeable syrup, which is in fact an essence or extract of malt, is an old and excellent medicine for pains in the back, occasioned by obstructions in the kidneys or reins, and particularly for female weaknesses, &c.

Rich Gooseberry Wine.

THOUGH this is, certainly, one of our finest fruits for making wine, it is often ill managed; chiefly from the usual error with regard to the state of maturity at which gooseberries should for different purposes be chosen. The advocates for using them in a green state on all occasions, contend that their juice, which is then brisk, powerful, cool, and refreshing, becomes flat, spiritless, and in-

sidid, as the fruit reaches maturity; while those, who as constantly prefer them when quite ripe, maintain that the juice is, till they attain this latter state, austere, acid, and watery, when it becomes richly mucilaginous, sweet, lively, cooling, pleasant, and vinous. It may, perhaps, be safely admitted, that there is some truth on both sides of the question. This being the case, we must take gooseberries as they are; and select them, for different purposes, at the different stages of their growth, guided by our own particular perceptions. Undoubtedly, very excellent wine has been made with gooseberries by no means ripe; but, when they thoroughly reach that state, without getting at all beyond it, to those who prefer richness of flavour at the smallest expence, and with the greatest certainty, it is the proper period of selecting them. We shall, therefore, present the best method of making wine with the fruit in its mature state; premising that, by augmenting, in a proportionate degree, the quantity of sugar, and other adventitious ingredients, according to the deficient sweetness of the fruit, a good gooseberry wine will be made, which some persons may even prefer—Bruise five gallons of ripe gooseberries; and, after boiling three gallons of clear water half an hour, pour it hot on the mashed fruit. Stir the whole well together, cover it up close, and let it remain forty-eight hours; only stirring it twice or thrice a

day during that time; after the expiration of which, press out all the juice through a large sieve or horse-hair cloth; and, to every gallon of juice, put two pounds of Lisbon or loaf-sugar, and keep stirring it till the sugar is all dissolved. Tun it immediately, in a barrel of the proper size for containing it; and, letting it ferment of itself at the bung hole, for fruit wines seldom require the assistance of yeast, keep filling it up as it flows over with some of the liquor reserved for that purpose, in the usual way, and stop it close, with a cloth placed under the bung, as soon as it ceases to hiss. A pint of brandy, however, for every gallon, may be added on bunging it up, should it be judged not likely to prove sufficiently strong: this, however, is by no means necessary. At the end of four or five months, if sufficiently fine, bottle it off, putting a bit of loaf sugar about the size of a nutmeg in each bottle. If not quite fine, draw it off into another cask, and let it stand a month longer before it be bottled. The longer it is kept in bottles well corked and a cool situation, the better it is likely to prove; but it will, at any time, be now fit for drinking. Gooseberry wine, thus made, and carefully preserved two or three years, becomes little inferior to muscadell, or other sweet and delicate Italian wines.

Gooseberry Vinegar.

IN order to make gooseberry vinegar,

boil two quarts of water with half a pound of the coarsest sugar, for every quart of the expressed gooseberries, after making the above wine. Scum it, pour it hot over, stir the whole together, and let it remain five or six days; then strain it off into a barrel, keep it with a piece of slate or tile over the bung hole, and set it in the sun for six weeks or two months. If, at the end of that time, it should not be sufficiently sharp, set it in the sun, or near a fire, for a month or six weeks longer. This will be a very good gooseberry vinegar; but may, of course, be made stronger by lessening the quantity of water, and increasing that of the sugar or fruit. If gooseberries are bruised purposely for making vinegar only, three quarts of water may be used, with three quarters of a pound of coarse sugar, for every quart of the gooseberries, to be afterward treated as above directed.

Isle of Wight Cracknels.

THIS peculiar kind of cakes is said to have originated in the Isle of Wight, which still preserves its reputation for them. They are made in several different ways, of which the following is certainly one of the very best—Sift a quart of the finest dry flour; and, beating up the yolks of four eggs, with a little grated nutmeg, some powdered loaf sugar, and half a gill of orange flower or rose water, pour it into the flour, and make up a stiff paste. Then mix, and roll in, by slow degrees, a pound of butter; and,

when thoroughly united in a soft flexible paste, and rolled out to a proper thickness, which is about the third part of an inch, cut it into round cracknel shapes, throw them into boiling water, and let them continue to boil in it till they swim on the surface. They must then be taken out, and plunged in cold water to harden; after which, they are to be slowly dried, washed over with well-beaten whites of eggs, and baked on tin plates in an oven sufficiently brisk to make them crisp, but not by any means high coloured.

Britannic Elastic Gum.

FOR the invention of this curious and useful composition, a patent was obtained, in the year 1781, by Mr. Albert Angel: who describes it, in his specification, as being very serviceable and useful in the several branches of portrait and house painting, by making the colours durable and free from peeling; as of great utility in gilding, painting, penciling, and staining, of silks, calicoes, &c. and in dressing silk, linen, and cotton, in the loom, instead of gum or paste, so as to strengthen the threads of the finest cottons; as excellent for beautifying and fixing the colours on paper, equal to that done in India; as of the greatest use for rendering the clay, or composition, used in modeling, sufficiently supple, and preventing its drying too fast; and, lastly, not less effectual in causing a transparency of colours fit for china and earthen ware, so

as to stand baking or burning. This Britannic gum is stated to be prepared in the following very simple manner—Put into an iron kettle, and melt down together, till the mixture become this composition or elastic gum, a gallon of linseed or nut oil, a pound of yellow or bleached bees wax, six pounds of glue or size, a quarter of a pound of verdigrease, a quarter of a pound of litharge and two quarts of spring or rain water.

Veal Olives.

CUT as many thin slices of veal as the number of olives required, each about eight inches long and three broad; brush them with beaten-up egg, place a delicate forcemeat over them; brush that also with egg, and spread on the top a forcemeat covering; then roll them up, egg them well over, place them on slices or bars of ham or bacon at the bottom of a stewpan which just contains them, put to them a few spoonful of good veal stock or gravy, cover them with more bacon or ham, and let them stew gently for an hour. Wipe them dry, on dishing them up, and pour over them a sauce sharpened with sorrel, capers, or lemon juice. They are sometimes wrapped up with the bacon or ham, tied on a bird spit, slowly roasted, frothed with flour and butter, and served up on rich cullis or thick gravy sauce, with truffles, morels, mushrooms, and forcemeat balls.

Beef Olives.

MAKE a good forcemeat, with lean veal and ham, bread soaked in milk, truffles, beaten mace, chopped parsley and shallots, a little finely-shred beef marrow or veal suet, powdered long pepper and salt, lemon peel, and half a glass of mountain wine. Then, cutting slices of prime mellow beef, about ten inches long, and about five broad, from the under part of a rump or sirloin, brush the steaks with beaten egg, cover them well with the forcemeat, roll them up, stick a small skewer through each olive, dip them in yolk of egg, strew them with seasoned crumbs of bread, and fry them in boiling lard. Some, however, prefer dipping them in butter, after which they fry them of a fine brown. They are then either served up with a rich cullis or thick gravy sauce, or surrounded with fine stewed olives. Common beef olives are often made with under-dressed meat.

Stewed Olive Sauce.

THIS fine sauce is usually made with the greenest French olives, carefully stoned, and stewed in veal stock or gravy till they are quite tender; when the reduced liquid is sharpened with lemon juice, and seasoned to palate with Cayenne or long pepper and salt.

Art of making Bread Boxes for Spinach, Mushrooms, Oysters, &c.

CUT any shape for boxes, according

to fancy, out of the solid crumb of a loaf; making one, for the centre of the dish in which they are to be placed, larger than the rest. Having fashioned their external form, and cut slices for covers, neatly marked with a knife, fry the bread in clarified butter, or good lard, to a fine colour; then, scooping out the insides, so as to leave a proper margin all round, as well as a due thickness at the bottom, fill them with boiled spinach, mushrooms, oysters, or any other light and delicate article, cover them, and send them to table, with a napkin in the dish on which they are served up. A large box for the centre, with six or eight small boxes round, has a very pleasing effect.

Admirable Yorkshire Ale and Beer, without Boiling either the Wort or the Hops.

THIS curious article will, perhaps, not a little puzzle the philosophy of the brewhouse. The fact, however, stands on good authority, and is in substance as follows—A person, of high respectability in the county of York, gave a popular physician, who visited the family during their stay in London, some of the beer and ale which had been brewed at the party's residence in the country; which he describes as having been the best, the clearest or finest, and also the softest or smoothest, which he had ever drunk. After warmly expressing the above sentiments, he was

asked how old he imagined the beer and the ale, which he had tasted, might respectively be? And, on replying that he could not, from their softness, smoothness, and pleasantness, tasting like newly-brewed drinks, more than those of any age, suppose either of them so much as a month; he was told, with a smile, that each was more than four years old. On being very inquisitive, how they were made to keep so long, with such softness, smoothness, and briskness, he was informed, that the family had brewed their own ale and beer for above fifty years in Yorkshire, and it was there universally allowed that both were absolutely the best brewed in the whole county. The causes assigned for which were, first, they always brewed with the best malt; secondly, they allowed enough of it; thirdly, they never boiled their wort; and, fourthly, they never boiled their hops. These positive but plain rules were supported by the following arguments—First, it was stated that, without good malt, it was impossible to make good ale or beer. Secondly, they always allowed enough malt; because that replenished it with spirits and strength, and keep it from souring, or growing hard or unpleasant: observing that, as small beer would by no means keep so long as strong, so it would, in vastly a less time, grow hard, sour, and undrinkable; and this, which was occasioned by its deficiency of malt, made it necessary to be

soon drank out, while the liquor with more malt would keep a length of time fully proportioned to the larger quantity of malt which it contained. Thirdly, it was assigned, as one motive for never boiling the wort, that malt enough being put in at first, there could be no necessity for boiling away the water, one of the pretences for boiling the wort, to have less water for the malt, or more malt to the water. Besides, it was urged, the boiling of the wort does it an injury; for, the wort being replenished with the most subtile flour of the malt, it is so united with the liquor as to render it a sort of fluid glue, like a small quantity of starch boiled in water: so that, being thus intimately blended with it, a vastly longer time of fermentation would be requisite to separate the mealy or floury particles of the malt from the wort, in reducing it to ale or beer; not less, it was stated, than ten times the usual period. Such a protracted fermentation, too, must necessarily injure the drink, by evaporating a large quantity of its spirituous qualities, and thus rendering it weaker; so as to make it speedily grow hard, unpleasant, and vapid. On the other hand, wort unboiled preserves all the strength of the malt; and, being less intimately combined with the floury particles, they are separated by a very gentle and short fermentation, so that the ale or beer, grows perfectly fine in the tenth part of the time, without any

loss of its spirituous strength, and it is thus for a long while preserved soft, smooth, pleasant, strong, and sprightly, tasting more like newly-brewed than old, stale, or hard liquors. Fourthly, it was stated, that they never boiled the hops, but only let them warm and infuse; scalding them in the water heated for the first mash, and either mashing them with the malt, as was their most usual practice, or putting them into a net, placing it in the tun, and letting it remain all the time of working. By these means, the pleasant flavour only of the hops is extracted, without that styptic, earthy, harsh, and unpleasant taste, which the liquor obtains from them by boiling: for good hops, it was remarked, have a noble and generous fragrance, and are replete with highly volatile particles, and a subtile oily essence, superior to most other vegetables in the world; which, by boiling, are all lost. This was instanced by some other vegetable productions of a pure and volatile nature. Teas, for example, of the various sorts: these, in Europe at least, are never boiled, but only infused and scalded for a short space of time; and, by that means, their whole virtue is drawn forth, without being accompanied by any of those unpleasant properties which boiling would extract, while it was dissipating in proportion the agreeable, light, and fragrant, essence which forms its chief characteristic value and distinction.

Why, then, it was urged, should not the like method prevail with regard to hops, as in other volatile vegetables? In the practice of half a century, this method has been used with invariable success; nor had they found the smallest reason to alter it, as their ale and beer were constantly praised by every person who tasted them. Of chemical and philosophical causes, no knowledge was pretended: they left science to the discussion of its respective schools, students, and professors; convinced that this process did actually produce incomparable ale and beer, at a price both of labour and of money of which they knew the extent, and with which they were perfectly satisfied. How far it might suit public brewers, or even private families, to follow this example, must be left to the decision of the respective individuals. Our business is to record curious facts and experience, and this we cannot but regard as an article highly worthy of mature consideration.

*Patent Powder, Stain, and Varnish,
for Beautifying and Preserving
the Colour of all Sorts of Wood, ei-
ther Unwrought or in Furniture, &c.*

THIS patent was obtained in 1778, by Mr. Humphrey Jackson, who states his invention to consist in an entire new method of beautifying and preserving the native colour of all sorts of wood, particularly mahogany furniture, in a

very superior manner to any hitherto practised, by means of a powder, stain, and varnish. The powder, which is also extremely useful in polishing and sharpening all fine steel-edged instruments, is described in the following manner—Take equal parts of finely-pulverized pumice stone and burnt alum; and half a part each of finely-powdered true lapis calaminaris, tile; and green vitriol calcined to redness: mix them together, and rub the wood with a woollen cloth covered by the powder, till it has received a good polish. Then use the following stain—Boil six pounds of stick lac in three gallons of water, till the colour be extracted, and strain off the liquor; then, adding to it half a pound of madder root, boil it till reduced to three quarts. Digest half a pound of cochineal, half a pound of kermes berries, and four ounces of clean scarlet rags, in a glass vessel, with a gallon of spirit of wine and a solution of two ounces of pearl ash in half a pint of water, till all the colour be extracted: strain the liquid, and add to it the stick lac decoction. Lastly, add as much aqua fortis as will bring it to a proper red colour, with which brush over the wood till it becomes of the desired appearance. The varnish, by which it is of course to be preserved, is thus made:—Take a pound of clear white amber, and half a pound of gum copal; put them into a close vessel, with six pounds of oil of nuts, and half a pound each of

spirit of turpentine and oils of rosemary and lavender. Digest them in a sand heat, till the oils become as thick as syrup; strain for use; and, when it is quite clear, varnish the wood with a brush, and let it dry. It seems scarcely necessary to add, that the powder, when applied on leather for the purpose of polishing and sharpening steel-edged instruments, must be levigated to the finest and most impalpable state.

West India Bitters, or Anti-Bilious Drops.

The following is said to have been Toussaint, late Emperor of Hayti's celebrated bitters, called by him anti-bilious drops, and used generally throughout the West India islands—Take three drachms of Seville orange peel; two drachms of gentian root; one drachm each of cardamoms, grains of paradise, and gallengals; half a drachm each of nutmeg and cloves; one scruple each of saffron and cochineal; and half a handful each of camomile flowers and Roman wormwood. Infuse the whole in two quarts of brandy, rum, or Madeira wine; and, after it has stood some time, pour off what is clear, and add to the ingredients a quart more of either liquor, though brandy is considered as best for the purpose. This, too, having remained a somewhat longer time, and been occasionally shaken, may be in like manner poured off for use. Twoteaspoonfuls, or somewhat less, are di-

rected to be taken, an hour before dinner, in half a glass of wine.

Excellent Shrub, as made in the West-Indies.

HAVING first made a good syrup with twelve pounds of best moist sugar, they add three quarts of lime juice, and nine quarts of rum; mixing them well together, and fining the liquid in the same manner as wine. A few pints of brandy, with proportionably less rum, is considered as an improvement. In England, where fresh lime juice is not to be procured, and where moist sugar unadulterated is by no means with certainty always obtainable in small quantities, lemon juice and loaf sugar must be substituted; though both, perhaps, and certainly the former, are somewhat inferior.

Art of making Red and White Burnt Almonds or Prawlongs.

WHAT, in England, we call simply burnt almonds, though covered with coatings of sugar, the French distinguish by the appellation of amandes à la praline; from whence has arisen the name of prawlings, or prawlongs, as most other articles of this sort are denominated by our confectioners. Burnt almonds, or rather almond prawlongs, are thus prepared—Sift the dust from some of the best Jordan almonds; and rub them well in a cloth, to clean them properly, though they are not to

scalded or blanched : then put them into a preserving pan, or stewpan, either with some syrup, or their weight in sugar, and a little water. Keep them on the fire, continually stirring them till they crackle and fly about, and the sugar begins to colour ; then, taking them off, stir them gently about to collect the sugar, put them on a sieve, separate from each other those which stick together, and leave them about two hours to dry in the stove, the sun, or any moderate heat. After this, as they should always have two coats of sugar, prepare another pan of boiling syrup, put them in again, and give a second coating in the same manner as the first. This mode produces them white ; but, in order to make red burnt almonds, or red almond prawlongs, mix about a tea-cupful of water with sufficient cochineal to produce a good red ; and putting in half of it with the first boiling syrup, and the other half, adding a little more cochineal, with that for the last coating, they will be of a beautiful and lively roseaceous or deep crimson colour.

Pistachio Prawlongs, Filbert Prawlongs, &c. Red and White.

PISTACHIO prawlongs, both red and white, are made with pistachio nut kernels, exactly in the same manner as the red and white burnt almonds or prawlongs. Filbert prawlongs, though so called, are seldom made with any thing but Barcelona nuts, the kernels of

which are roasted on tin or copper sheets, &c. in an oven : after which, they are treated in all respects the same, for both colours, as the other prawlongs. Filberts, of course, or even our own hazel nuts, might easily be done in the like manner.

Orange and Lemon Prawlongs.

CUT away all the white from either lemons, or Seville or China oranges, the process being precisely the same for each, and cut them into regular pieces of about three quarters of an inch in length, and the eighth part of an inch in width ; and, having a proper quantity of syrup boiled nearly to carmel height, stir in the bits of peel, keeping them as much as possible separate, with a long wooden spoon, off the fire, till they become quite cold. Shake them in a large sieve, to drain through any sugar which may not adhere, and keep them dry in papered boxes. Orange flowers, and many other articles, may be managed in a similar way.

White-Sugared Almonds.

THESE almonds differ from the prawlongs, in being blanched before they are coated ; they are put into the boiling syrup for a moment only before the sugar begins to change its colour, and stirred continually as long as it sticks to the pan. Should it cool too soon, it may be again put on the fire, and have the almonds rolled in it as be-

fore. Sugared almonds are seldom coloured; but it is easily effected, in the same manner as prawlongs, comfits, &c. Nuts, or filberts, may also be sugared after the above method, being first blanched.

Rich Cream for Fruit Pies or Tarts.

BOIL a bit of lemon or Seville orange peel, a little cinnamon, two laurel leaves, a dozen coriander seeds, two or three cloves, a blade of mace, and a pint of new milk; and, having ready in another stewpan the yolks of three eggs, beaten up with a little good milk and half a spoonful of fine flour, strain and stir the hot milk in, set it over the fire, instantly begin whisking it to a thick cream consistence, and immediately take it off again. As it gets a little cool, stir in a table-spoonful of rose or orange-flower water; or, if higher perfume be required, a little syrup of clove-gilliflowers, and a few drops of essence of ambergrease. This rich cream is particularly agreeable with pies or tarts of green gooseberries, codlings, or currants. It may be made in a plain manner, very good, with lemon peel, cinnamon, and laurel leaves only, boiled in milk, and a single egg beat up with a spoonful of rice flour. Fruit pies with cream should always be covered; like tarts, with puff paste; and, when served up, have their tops cut round and taken off, for the purpose of depositing either of the above creams on the fruit: after

which, the top may be replaced, either whole or in quarters, or small leaves of ornamental baked puff paste be laid all round.

Curious Origin of the famous Barbadoes Water.

THE French claim, with much plausibility, the honour of having first prepared this excellent liqueur—A Frenchman, they say, a native of Marseilles, and who was by profession a distiller, having been taken at sea, by an English man of war, in the year 1696, was carried as a prisoner to Barbadoes. During his residence there, he remarked that they made a small drink with the bitter scum and dregs of the sugar, as a beverage for the working negroes and domestics. In order to prepare it, they filled vats and other large vessels with water and these gross articles; adding flowers and rinds of oranges and citrons, with some cinnamon and a few cloves. This composition, fermenting in the heat of the sun, soon acquired the strength of a hydromel, or small wine. The English rested satisfied with drinking it thus, never once imagining that this weak beverage was capable of producing so cordial a liquor. The Frenchman, being served with it, like the rest, instead of wine or beer, thinking he could convert it into something good, proposed giving it a rectification; which so well answered, after a few experiments, that the liquor was found very agreeable;

and, at length, he carried it to such perfection, that the governor and principal inhabitants resolved on sending some of it to England; where it charmed every body, and it is this day one of the richest and most delicious cordials. It is extremely difficult to be imitated; for, though we may give it the same taste, strength, and fragrance, the delicacy of the sugar spirit is never to be caught: besides, even the best brandy spirit, even that of wine, retains constantly a slight degree of acridity, which it contracts from the stones of the grapes during the fermentation, and of which it is difficult, if not impossible, to be divested, by even the most skilful practitioners in the art. The French author, however, who makes this judicious remark, not very consistently asserts, that the counterfeit Barbadoes water, made with brandy, is preferable to the original.

Genuine Method of making Barbadoes Water.

THE following is said to be, at present, the genuine method of making Barbadoes water—Having pared a number of fresh citrons extremely thin, and dried their yellow rinds in the sun, grate the white part down to the pulp or juice, put it into a cold still, and draw off as much of that simple water as can be obtained good, with a quick fire. In the mean time, put after the rate of a pound of its dried yellow rinds into a quart of the best Barbadoes spi-

rit; and, when they are sufficiently soaked, to each quart of the spirit a quart of Madeira wine. Then distil the spirit, with the yellow rinds and wine, in a cold still: and, putting a pint of simple water to a quart of the other strong water, prepare a syrup of double-refined sugar. Make this syrup, by boiling three pints of water, and the whites of three eggs, to every pound of sugar; carefully scumming it, and running it through a jelly bag till quite clear. Half a pint of this syrup, more or less, according to the preferred degree of sweetness, must be added to each quart bottle of the mixed liquid, with a bit of alum not larger than a pea; and, when it grows quite clear and fine, it is to be racked off into other bottles, with a few flowers of citron in each. It is easy to perceive that, with fine fresh Seville oranges and large thick rinded lemons, and perhaps a little essence of citrons, and especially with lemon or orange flowers used as substitutes for those of citron, and pure French brandy instead of the Barbadoes spirit, following in all other respects the genuine method above described, a very fine Barbadoes water may with certainty be made even in England. We must not, however, venture to recommend it as superior to that of Barbadoes.

Admired Liqueur, called Crème de Barbade, or Barbadoes Cream, as made in France.

THIS truly delicious French cordial,

which proudly vies with the original, and even aims to surpass it, is thus prepared—Infuse, for a fortnight, in nine quarts of brandy, the rinds of three citrons, and two drachms of mace. Distil the whole in a water bath; and, having extracted six quarts, return it by the neck of the cucurbit, and cohobate. Having a second time extracted five quarts of spirit, dissolve in it six pounds of double refined sugar; and, when well mixed and filtered, bottle the cream, or liqueur, for use. This is certainly a most admirable French cordial liqueur, and not of very difficult preparation.

Curious Substitution of Sour Grapes for Green Gooseberries.

It too often happens in England, that grapes, where the vines are neglected, and the summer proves unfavourable, never ripen. In such cases, they may, at least, be made into tarts or pies, like green gooseberries; from which it is certain, they will then not be readily distinguishable. It is an undoubted fact, that his late Royal Highness the Duke of Gloucester, when at Florence, and slowly recovering from a long and dangerous illness, felt a most vehement inclination, or longing, for a gooseberry tart, at a season when no such fruit was there obtainable, to the mortification and disappointment of all the family, as well as of his royal highness. At length, however, to their great joy,

Mrs. Vanini, an English woman, mentioned in Dr. Smollet's Travels, who kept a great inn at Florence, undertook to make one. This she, accordingly, did; and the duke, who both relished and praised it exceedingly, desired to have one every day sent him while he remained with the British minister, Sir Horace Mann, at whose house he then resided.

Good, cheap, and wholesome, English Coffee.

MANY are the substitutes for genuine coffee, and true it is that it may be in some degree easily imitated; but, after all, good coffee has a fragrance peculiarly its own, which is no where else to be exactly found. Though that which we are about to recommend has been extolled as possessing the same taste and flavour as the true Mocha coffee, and absolutely pronounced undistinguishable by the greatest connoisseurs, we feel compelled to acknowledge its chief superiority over even the humblest true coffee, must be sought, we apprehend, in its excessive cheapness and its undoubted salubrity. It is certain, however, from the very great diversities in prepared genuine coffee, owing to a variety of causes, even persons accustomed to drinking coffee might unsuspectingly take the present substitute for real. This, surely, added to its being truly wholesome and nourishing as food, and prodigiously cheap, must

render it a desirable article in numerous families. In short, there is scarcely any thing which can possibly be healthier or cheaper; this English coffee being, in fact, little else than horse beans, which are to be prepared in the following easy manner — Roast any quantity of these beans in a common but clean frying pan, over a clear fire, till they begin to darken in colour; and then, from the point of a knife, continue putting small bits of honey among the beans, stirring them all the time, till they become of a deep chesnut brown. Having now taken them off the fire, to a quart of beans immediately put an ounce of cassia mundata into the pan, and stir them about in it till they get cool. After being ground, and made, exactly like real coffee, few persons will detect the difference. It may be proper to add, that the cassia mundata is a very cheap spicy drug, somewhat of the nature of cinnamon, but far less expensive. On this account, the cassia bark is too often sold for cinnamon.

Raspberry Jam.

AFTER properly picking any quantity of ripe raspberries, mash them fine with a long wooden spaddle or spatula; and, with three quarters of a pound of powdered loaf sugar dissolved in half a pint of water for every pound of raspberries, boil them about half an hour, stirring the whole well together, so as

to mix them thoroughly and prevent any burning at the bottom. When the jam is sufficiently done, put it up in a pan or pots; sifting a little powdered loaf sugar over the jam, before it be closely covered up.

Calf's or Neat's Foot Jelly.

THOSE who would really have calf's-foot jelly, must probably make it themselves; what is commonly sold as such being almost invariably prepared with neat's feet, vulgarly called cow heels. The deception, however, is of little consequence; the latter being full as nourishing, though perhaps not quite so delicate. Boil, therefore, either two feet of a calf, or a single neat's foot, in near a gallon of water, till it be almost half reduced; then, straining it off, and letting it stand till cold, skim off the top, and take away the clear jelly, leaving the sediments or dregs behind. Put this clear jelly into a saucepan, with half a pint of mountain, or three quarters of a pint of good raisin wine, the juice of two large lemons with one Seville or China orange, about a quarter of a pound of powdered loaf sugar, and some of the lemon or orange rind. Whisk up the whites of half a dozen eggs while the jelly is warming, and stirring them well in it till it boils. After it has boiled together five minutes, take out a little in a spoon, to try if it will jelly as it cools; and, being satisfied, pour it into a flannel bag hung

near the fire, to preserve the fluidity of the jelly by the warmth, that it may pass more freely through. If it should not run clear into the bowl or pan, re-pass it till it becomes so, and then run it into the glasses, or fill them up with a spoon. When this jelly is taken medicinally, there may be less lemon or orange juice, or even none, as well as more or less wine, according to circumstances. On the other hand, some use almost double the quantity of these articles, as well as of common sugar.

Damson Cheese, and Refined Damson Cheeses or Biscuits.

THOUGH it might be difficult to maintain the propriety of either of these names for such articles, they are both very agreeable delicacies, and are thus easily and by no means expensively prepared—Bake any quantity of fine picked and clean ripe damsons, in a deep earthen pan or jar, covered over with paper, till they are quite soft, in a slow oven; and, rubbing them, while hot, through a colander, put the juice and pulp into a stewpan, with powdered loaf sugar to palate, and boil them at least two hours and a half over a gentle fire, frequently stirring the mass till it becomes quite thick and stiff. In the meantime, having cracked and blanched, or rather skinned, the kernels of the damsons, stir them also in, about five minutes before taking it off, and put the whole into moulds or cups. After let-

ting it stand twenty-four hours, dip in brandy pieces of writing paper cut of a proper size to cover the tops of the damson cheeses, place the paper over, and keep them in a dry place. Damson cheese thus made will continue good some years; and, in the same way, cheese may also be prepared with plums, bullaces, &c. If made up in very small moulds, and not intended for long keeping, there will be no necessity for the brandied paper to cover them. A superior or refined sort of damson cheeses, sometimes called fresh damson biscuits, so that these damsons have the names both of cheese and bread, without partaking of the nature of either, is made in the following manner—The damsons, being baked thoroughly, are first to be skinned and stoned; then forced through a sieve by means of a spoon; and two pounds of sifted loaf sugar, with the addition of two whisk-ed whites of eggs for every pound of this damson jam, well mixed up with it. Then, folding up writing paper into small boxes, called by the confectioners coffins, the mixture is to be deposited therein as smoothly and finely as possible. These cheeses or biscuits are then to be placed in a stove, or other moderately warm situation, for about a week, or till sufficiently dry; when, the paper being torn from them, they are to be kept in proper boxes, lined with paper, like other dried sweet-meats, for use. Apricots, peaches, and

even barberries, &c. are thus made into what are called biscuits of the respective fresh fruits; only, of course, adding more or less sugar, with other slight but obvious deviations in preparing the different sorts.

Artificial Seltzer Water.

THE genuine Seltzer water, one of the most salubrious mineral fluids in the world, is produced from springs which rise near Nieder Selters, in the Archbishopric of Triers. Though it may be copiously drank in almost all cases, on merely preserving the bowels in a regular state, the usual quantities prescribed, by medical men, are from half a pint to a pint at a time. Such, indeed, are its grateful taste and exhilarating properties, that it forms a favourite and principal refreshment at the tables of the luxurious, not only in Germany but in Holland. It is exported in stone bottles sealed with the episcopal cross, each containing about two and a half English pints. This water, which has a mildly saline and alkaline taste, and a pungent briskness, is particularly recommended in slow hectic fevers accompanied with profuse nocturnal perspirations, in all cutaneous eruptions, disordered states of the stomach, heartburn, affections of the alimentary canal in general, nervous and nephritic complaints, &c. Those who cannot afford the expence of, or may be doubtful of obtaining, the genuine Seltzer water,

will easily get prepared a very admirable substitute, of no mean medicinal efficacy, and certainly still more pleasant to the taste than even the natural water, which it considerably resembles, by adding, to every two quarts of the lightest and softest common or distilled water, half a scruple of magnesia, a dram of fossil alkali, and two scruples of common salt; saturating the whole with fixed air by the usual process.

Pyrmont Water.

THE celebrated spring by which this genuine mineral water is supplied, rises at Pyrmont, in the circle of Westphalia. Pyrmont water, though of a strongly acidulated taste, is very agreeable; and, emitting a large portion of gas, is said to affect the persons who attend at the well, as it does those who drink it in any considerable quantity, with a sensation not very different from that of intoxication. It is highly recommended in all cases of debility, where the constitution requires the assistance of an active tonic which does not excite permanent heat; in bilious sickness; and particularly, when mixed with milk, in the gout. The proper dose is easy soon to be ascertained by the respective parties: it should, however, never exceed three pints in twenty-four hours; and, in most cases, half that quantity may be sufficient. It promotes the secretion of urine; and, sometimes, occasions a salutary eruption of the skin. We have the high au-

thority of that distinguished physician, Sir John Pringle, that the foregoing artificial Seltzer water, with the addition of eight or ten drops of the muriated tincture of iron in every pint, will resemble the genuine Pyrmont water both in properties and taste.

Mallowitz's Curious and Newly-Invented Method of Silvering, so as to penetrate or sink into the Metal.

THE ingenious inventor of this process, Mr. Mallowitz, is a native of Russia; and, we have some reason to believe, his very curious method of silvering so as to sink into the metal, by means of a powder and a paste, has been hitherto unknown in this country, though for some time practised by the Russians. The whole process, as described by Mr. Mallowitz, is this—For the powder, dissolve, in aqua fortis precipitated by copper, silver one part; luna cornea, washed and dried, one part; and borax, very well calcined and powdered, two parts. Mix the whole in a glass mortar, and sift the powder through a fine sieve. To make the paste, take equal parts of this powder; pure salt of glass, being the scum which rises in melting glass; purified sal ammoniac; pure sal gem; and pure martial vitriol; each of them finely pulverized. Mix these powders; and grind them on a porphyry, moistened with pure water, or a weak solution of gum, till it becomes a paste capable of being

conveniently spread or laid on with a hair pencil. The metal to be silvered, being previously well polished, and well moistened with water in which a very little salt has been dissolved, is to have some of the first powder sifted as even as possible over it: and, thus charged, to be heated on live coals till red; when it is to be immediately plunged into boiling water in which have been dissolved a little salt and white tartar, and well scratch brushed while it is kept wet with boiling water, and has all impurities cleaned off. In this first operation, which is the most essential, the silver penetrates the copper. A new charge is then laid on with a pencil, of the prepared paste; when the piece is to be heated of a cherry red, plunged into boiling water, scratch brushed in cold water, wiped dry, and then rubbed with white tartar. These charges are to be repeated four or five times; after which, the article will be like silver mat, and may be burnished as fine as the best silver. By means also of Mr. Mallowitz's process, the silver may be partially renewed in places worn out by time or use.

Preserved Cucumbers, or Green Gerkins, as fine Wet and Dry Sweet-meats.

PICK out the greenest unspotted small cucumbers or gerkins, and let them soak two days and nights in salt and wa-

ter; then boil them up a very little in fresh water, and let them afterward soak in it all night. Next morning, drain them into a saucepan, put sufficient water to cover them, and to each pint of water a pound of loaf sugar. Let them boil, close covered, for five minutes; and then return them, with the syrup, into the vessel where they were soaked, or any other, and let them remain till the following day. In this manner continue to boil them gently up, a few minutes only, for three or four days; first, however, boiling the syrup with a little lemon or Seville orange peel, and putting in the cucumbers for five minutes only. When they have sufficiently imbibed the syrup, pour them into the wet sweetmeat pot or jar, or glasses; let them stand a day or two uncovered, and then carefully close them up for use. To convert these wet cucumbers into a dried sweatmeat or sugared preserve, it is only necessary to wash off all the syrup with warm water, lay them on the top of a wire sieve to drain, and set them for a day in a drying stove or other warm situation; having stood till quite cold, they are to be taken off the sieve, and put up in boxes properly lined with paper for keeping. In this simple manner may most wet preserved fruits be converted into dry sweetmeats.

Superlative Strong Beer for Bottling.

THE following process for brewing an ale barrel, or thirty-two gallons, of su-

perlative strong bottled beer, is submitted to those who are fond of experiments in brewing—Prepare two bushels of malt, with half a bushel of wheat just cracked in the mill and having part of the flour sifted out. Then, heating a copper of water scalding hot, pour into the mashing vat a sufficient quantity for the required barrel of wort; and, when it has stood till the features of the face are reflected on looking in, put to it first the malt, and then the wheat, without stirring either. After it has thus remained two hours and a half, let it run into a tub, on two pounds of fresh hops and a handful of rosemary flowers; and, as soon as the wort is all run in, put it in the copper, and boil it two hours. Strain it off, set it to cooling very thin, clear it well, and work it very cool with a small quantity of good yeast. On the yeast's beginning to fall, put the beer into the barrel; and, when it has there ceased working, put in a pint of whole wheat, with half a dozen eggs; stop it up, let it stand a year, and then bottle it off. This is the entire process for making a superlative bottled beer. In the mean time, by mashing again, twice, in like manner, the same malt, wheat, &c. as produce this beer, and mixing together both runnings, a couple of barrels of good family beer will also be produced. Perhaps, if the wheat were malted, this plan might answer still better.

Fine Whisked or Whipped Syllabub.

TAKE a quart of cream, a pint of mountain wine, the juice of a large lemon, and one Seville or two China oranges, with a large glass or more of brandy, a gill of orange-flowerwater, and powdered loaf sugar to palate. Whisk or whip it up well; and, as the froth rises, take it off with a spoon, and lay it on an inverted sieve to drain. If it should not rise well, add the whites of a couple of eggs. When sufficiently whipped, put a few spoonsful of the liquid into the syllabub glasses, grate in a little nutmeg, and fill up high with the froth. It may be made of colour, either with a little cochineal, or by using red port wine instead of mountain, but this is seldom done. A common sort, however, is made in some parts of the country chiefly with new milk, cyder, orange or lemon juice, and sugar and nutmeg, which they colour either green, red, or yellow, by means of spinach juice, cochineal, or saffron.

Dartmouth Pie.

THIS curious pie, formerly of great fame, is thus made—Chop or mince small, on a chopping board, two pounds of the lean part of a leg of mutton, with one pound of beef suet; keeping them constantly stirred up from the board, to prevent the minute particles from sticking. Add a pound of well-cleansed currants, sift over three ounces of powdered loaf sugar, grate some nutmeg,

and season with a little salt. The whole, being well mixed, is to be put into a paste composed of two parts purified beef suet, and one part fresh butter; both melted, mixed in the water which is to make the crust or paste, then boiled up together, poured into the excavated centre of the sifted flour, kneaded up, and rolled out in the usual way for lining and covering the dish.

Syrup of Nutmegs, with Brandy.

By preparing, with brandy, in the following manner, a small quantity of this syrup, it will be at all times ready for puddings, &c. where a little of both these articles may be required; and not only prevent waste, but admit a neater and more intimate union with the composition, whatever it may happen to be, as well as with each other—Put into a small stewpan three ounces of pounded nutmegs, pour on them a pint and a half of boiling water, and let them boil in it three quarters of an hour. On straining off the liquid, put it to two pounds and a half of sifted loaf sugar, beat up an egg in a little rose or orange-flower water, set the whole over a clear fire, and carefully take off the scum as it rises, till a good syrup be formed. On its getting quite cold, mix with at least half a pint of brandy, put it in a bottle, and keep it closely stopped, in a cool situation, for use. It will be found a very convenient article in a family, for many purposes.

Syrup of Cloves, Cinnamon, or Mace.

ALL these syrups, which will be useful on many occasions, are made exactly on the same plan—Take two ounces of either cloves, cinnamon, or mace, well pounded, and put it into about a pint of boiling water in a small stewpan. Let it boil about half an hour, run the liquor through a hair sieve, dissolve in it a pound and a half of powdered loaf sugar, clear it over the fire with the beaten-up white of an egg and a little rose or orange-flower water, and let it gently simmer till the syrup be formed and clear. Then put it up in phials, but they must not be closely corked till the syrup gets entirely cold.

Baked Gooseberry Pudding.

STEW gooseberries over a slow fire till they are as tender as possible, and then pulp them through a hair sieve. Beat up five or six eggs, strain them to about a quart of the gooseberry pulp when cold, and mix up both with crumbs of bread or Naples biscuits, plenty of sugar, and a little grated orange or lemon peel and nutmeg, with some rose or orange-flower water. Line the dish with paste, pour in the fruit, &c. place a rim of paste round, and let it be moderately baked.

Gooseberry Tansy.

MELT some fresh butter in a frying pan, and fry with it a quart of gooseberries till they are quite tender and ca-

pable of being completely mashed together. Beat up six yolks and four whites of eggs with a pound of sugar, a glass of white wine or brandy, a gill of cream, the grated crumb of a two-penny loaf, and three table-spoonsful of flour. Pour the gooseberries out of the pan to this mixture, stir the whole well together, and set it in a saucepan over the fire to thicken. Then put butter in the frying pan, fry the whole brown, and serve it up with moist sugar strewed or loaf sugar grated over.

Rich Gooseberry Pie or Tart.

BUTTER and flour the dish or tart pan, to prevent the crust of the pie or tart from sticking when baked; then line it with a sheet of puff paste, and put in the gooseberries, well mixed and topped with sugar, but do not add any water. Cover it in with puff paste brushed over with the white of an egg, sift on it a little fine sugar, and let it be well but not too much baked. On coming from the oven, having ready a proper quantity of prepared cream, cut open the top of the pie or tart to introduce it, and serve up in the usual stile. Indeed, gooseberries always bake greener with an open than a close top, and in a quick oven; if they are wanted to be red, they should be baked slowly, and have a close covering.

Beautiful Black Dye for Linen.

It is well known, that linen has al-

ways been with more difficulty dyed of a black colour than either silk, woollen, or cotton. The black obtained from green vitriol and galls is quickly washed out; and a beautiful, deep, and permanent, black is only to be obtained for linen by the following process—Mix, in a large bottle, with a quart of soft water, two ounces and a half of common aqua fortis; and, adding gradually the same quantity of litharge, slightly cork the bottle, occasionally shake it, and keep it in a warm situation. After a few days, the liquid may be poured into a deep earthen, leaden, or pewter vessel; in which the linen to be dyed, being first well washed, though not bleached, should be immersed for ten or twelve hours. Being then taken out, and three times washed and rinsed in cold water, it is to be dipped in a weak solution of common glue, again rinsed and hung in the shade to dry. In a quart of rain or other soft water, three quarters of an ounce of well-bruised galls are next to be boiled for eight or ten minutes, when the like quantity of common salt must be added. As soon as the salt is dissolved, the linen should be boiled seven or eight minutes in the liquor; after which, it must be taken out, washed, wrung three times as before, and dried in the shade. At this stage of the process, the linen will receive a dark-grey yellowish tinge, which disposes it for the better reception of the colour. It is now to be immersed for

eight or ten hours in a liquid composed of three-quarters of an ounce each of copperas, or vitriol of iron, and common salt, dissolved in a quart of hot water; after which, it is to be again washed, rinsed, and hung to dry in the shade. For striking the black colour, three-quarters of an ounce of logwood is to be boiled for seven or eight minutes in somewhat more than half a gallon of river or rain water; when a quarter of an ounce of white starch, previously mixed with a little cold water to prevent its rising in lumps, must be added. This being perfectly dissolved, the linen is to be boiled in the liquor for seven or eight minutes, when it must be again rinsed and dried as before. It will thus acquire a fine black tinge; but, if the dye be not deep enough, it is to be again dipped and treated in the same manner, as often as may be necessary to effect this purpose. As, however, the linen will not, in this state, admit of being washed in ley or soap water without losing colour, it is to be dipped in a cold solution, prepared by boiling, for seven or eight minutes, an ounce of well-bruised galls in a quart of the glue water, wherein an ounce of copperas must then be dissolved. The linen, having remained an hour in this liquor, must be pressed, and dried in the shade; when it will have acquired a beautiful, deep, and durable black colour, capable of being washed with the same security as any other dyed colour whatever.

Oxymel of Garlic for Asthmatic Complaints, Rheumatism, &c.

IN a general sense, oxymels are any compositions of honey and vinegar boiled to the consistence of a syrup. Simple oxymel, for example, is merely clarified honey melted in an equal weight of water, with the addition of as much vinegar as water, boiled to the consistence of a syrup, and even this, taken about half an ounce at a time, is said to attenuate gross humours, carry away slimy matter, open old stoppages and obstructions of the lungs, and remove phlegm with whatever else occasions shortness of breath. In the humid asthma, for promoting expectoration and the fluid secretions, &c. the oxymel of garlic seems to stand in still higher estimation with the faculty. It is thus made—Boil, in a pint of vinegar, half an ounce of cleansed carraway and sweet fennel seeds, for about a quarter of an hour; then take it off the fire, slice in three ounces of garlic, and cover it closely up. As soon as it becomes cold, the liquor must be strained and expressed; and mixed, by the heat of a water bath, with a pound and a quarter of clarified honey, to a proper syrupy consistence. A tea-spoonful or two of this oxymel, taken occasionally, particularly night and morning, will scarcely ever fail of proving beneficial to all persons afflicted with an asthma. It is also frequently serviceable in rheumatic complaints, especially when assisted by warm embrocations.

American Pot-Ash Cakes or Biscuits.

THIS curious article, though at present unknown in England, will probably become as common here, after a fair trial, as it has long been in America. Pot-ash cake or biscuit is, indeed, both easily and cheaply made, and agreeable, wholesome, and even nutritious, when it is made; the method of doing which is simply as follows—Take a pound of flour, and mix with it a quarter of a pound of butter: then, having dissolved and well stirred a quarter of a pound of sugar in half a pint of milk; and made a solution of about half a tea-spoonful of salt of tartar, crystal of soda, or any other purified pot-ash, in half a tea-cupful of cold water; pour them, also, among the flour, work up the paste to a good consistence, roll it out, and form it into cakes or biscuits. The lightness of these cakes depending much on the expedition with which they are baked, they should be set in a brisk oven.

The Honourable Mr. Charles Hamilton's Method of making Grape Wines, fully equal to Champaign and Old Hock, from the Fruit of his beautiful Vineyard at Pain's Hill, in Surry.

THE vineyard belonging to Pain's Hill, one of the finest country residences in the united kingdom, is situated on the south side of a gentle hill, the soil being gravelly sand. It is planted

entirely with two sorts of Burgundy grapes: the Avernat, which is the most delicate and tender; and the miller's grape, originally so named from the powdered whiteness on the leaves in the spring, called in England the black cluster or Burgundy grape. We shall give, in the Honourable Mr. Hamilton's own words, his valuable account of the process pursued, and its successful effect—"The first year I attempted to make wine in the usual way, by treading the grapes; then letting them ferment in the vat till all the husks and impurities formed a thick crust at the top, the boiling ceased, and the clear wine was drawn off from the bottom. This essay did not answer. The wine was so very harsh and austere, that I despaired of ever making red wine fit to drink; but, through that harshness, I perceived a flavour something like that of small French white wines, which made me hope I should succeed better with white wine. That experiment succeeded far beyond my most sanguine expectations, for, the very first year I made white wine, it nearly resembled the flavour of Champaign; and, in two or three years more, as the wine grew stronger, to my great amazement, my wine had a finer flavour than the best Champaign I ever tasted. The first running was as clear as spirits; the second running was oil de perdrix, or partridge-eye colour; and both sparkled and creamed in the glass like Champaign. It would be

endless, to mention how many good judges of wine were deceived by my wine, and thought it superior to any Champaign they had ever drank. Even the Duke de Mirepoix preferred it to any other wine. But, such is the prejudice of some people against any thing of English growth, I generally found it most prudent not to declare where it grew till after they passed their verdict on it. The surest proof I can give of its excellence is, that I have sold it to wine merchants for fifty guineas a hogshead; and one wine merchant, to whom I sold five hundred pounds worth at one time, assured me, he sold some of the best of it from seven shillings and sixpence to ten shillings per bottle. After many years experience, the best method I found of managing it was this—I let the grapes hang, till they had got all the maturity the season would give them; then they were carefully cut off with scissors, and brought home to the wine barn in small quantities to prevent their breaking or pressing one another. Then, they were all picked off the stalks, and all the mouldering or green ones discarded, before they were committed to the press; where they were all pressed in a few hours after they were gathered. Much would run from them, before the press squeezed them, from their own weight on one another. This running was as clear as water, and as sweet as syrup; and all of the first pressing, and part of the second, continued white: the

other pressings grew reddish, and were not mixed with the best. As fast as the juice run from the press into a large receiver, it was put into the hogsheads, and closely bunged up. In a few hours, one would hear the fermentation begin; which would soon burst the casks, if not guarded again by hooping them strongly with iron, and securing them in strong wooden frames, and the heads with wedges. In the height of the fermentation, I have frequently seen the wine oozing through the pores of the staves. These hogsheads were left all the depth of winter in the cold barn, to have the benefit of the frost. When the fermentation was over, which was easily discovered by the cessation of the noise and oozing, (but, to be more certain, the pegging the cask shewed when it would be quite clear,) then it was racked off into clean hogsheads, and carried to the vaults, before any warmth of weather could raise a second fermentation. In March the hogsheads were examined. If they were not quite fine, they were fined down with common fish glue or isinglass, in the usual manner; those which were fine of themselves were not fined down. All were bottled about the end of March; and, in about six weeks more, would be in perfect order for drinking, and would be in their prime for above one year: but, the second year, the flavour would abate; and would gradually decline, till it lost all flavour and sweetness.

Some, that I kept sixteen years, became so like Old Hock, that it might pass for such to one who was not a perfect connoisseur. The only art I ever used to it was, putting three pounds of white sugar-candy to some of the hogsheads, when the wine was first tunned from the press; in order to conform to a rage that prevailed, to drink none but very sweet Champaign." In the astonishing success of this process, we see demonstrated how little assistance from art is required by nature, provided that little be judiciously applied.

Irish Ale.

IN Ireland, where whiskey has long been the favorite beverage of the common people, and claret of the middle and higher classes of society, great attention to ale or beer was not much to be expected. The generality of Irish ale was too thin and light for hard-working men, which not a little contributed to establish their decided preference for ardent spirits; a very fatal consequence, to which may possibly be ascribed many of those dreadful scenes which have so often stained that unhappy country. As Ireland, however, in a disposition to cultivate science, and a fitness naturally qualified for its reception, yields to no other country whatever, the Dublin Society, with a zeal which cannot be sufficiently commended, have directed much of their attention to this important subject. At present, therefore, not

only as good ale and beer, but as good porter too, begin to be brewed in that part of the united kingdom as in England. Indeed, many years ago, the Wicklow ale, in particular, was deservedly famous; and, as the mode of producing it will afford a favourable notion of the Irish general method of brewing, it is here thought proper to be described. There are few countries from which some practical knowledge is not to be gained, and Ireland is by no means one of them. This was their method—They brewed at Wicklow, with hard water, for the best reason in the world—because they had no other. For every barrel of fine ale, thirty two gallons, they used six bushels of pale malt very coarsely ground, with two pounds of hops. In brewing with this proportion of ingredients, they regulated the heats of their liquor by adding, for the first mash, one barrel of cold water from the well to every four barrels of boiling water in the copper, on the first moment of its beginning to boil; but, for the second mash, only one barrel of cold to six barrels of boiling water. They then boiled the hops in the wort both the first and the second mash, for two hours each; and, making a third mash for the like quantity of table beer, boiled the hops three hours in that wort also. In fermenting, they beat in the yeast; and, as soon as the second head had fallen, cleansed into the barrels, and kept filling them up for eighteen

hours: then, putting about an ounce of dry hops into each barrel, bunged it loosely; and left in, for a few days only, a spill near the bung to give it vent. After this, they bunged it down close; leaving only a spill in the head, to know when it dropped fine, which was seldom so long as six weeks, and sometimes sooner than a month. It was commonly kept about six months before sending it out, when it generally proved a very pale-coloured, but lively brisk, spirituous, and rather intoxicating ale; sparkling in the glass to the last, like ale which has long been bottled.

Curious Tartarian Method of preparing Corn for Food, without either Mills or Ovens.

THE Tartars, for this process, generally use either common or Siberian buck wheat, but it is applicable to most other species of corn or grain. It consists in thus simply blanching the seeds—Pour cold water on any quantity of corn, sufficient for bringing all the light and imperfect grains to the surface, which are to be poured off with the water. Then deposit the wet corn in sacks, for ten or twelve hours: and, when it has thus become a little swelled, roast it in an iron pan over the fire; continually stirring it, till the grain gets hard enough to feel tough and elastic between the teeth. When the husks are in this manner found to crack, they

are easily separated from the kernel by pounding them with a wooden pestle and mortar. The Tartars use a bruising machine made with the hollow trunk of a tree. The grain thus prepared has a yellow transparent appearance, and is at the same time greatly improved in taste. It is both eaten in this state and cooked in a variety of ways.

Scotch Burgoo.

THIS, though a humble dish of our northern brethren, forms no contemptible article of food. It possesses the grand qualities of salubrity, pleasantness, and cheapness; and we shall not envy the feelings of those who can look with scornful disdain on the thousands of their fellow-creatures to whom it affords a comfortable regale. It is, in fact, a sort of oatmeal hasty pudding without milk, much used by those patterns of combined industry, frugality, and temperance, the Scottish peasantry; as well as mariners, fishermen, &c. and this, among other examples of the economical Scotch, is well worthy of being at least occasionally adopted by all who have large families and small incomes. It is made in the following easy and expeditious manner—To a quart of oatmeal, add gradually two quarts of water, so that the whole may smoothly mix: then, stirring it continually over the fire, boit it together for a quarter of an hour; after which, take it up, and stir in a little salt and butter, with or without pep-

per. This quantity will serve a family of five or six persons for a moderate meal. Cockburn, in his *Diseases of Seamen*, testifies its peculiar salubrity for mariners, by observing that burgoo corrects that unwholesome costiveness of habit to which persons in a seafaring life are generally subjected by the constant use of salt provisions, &c. This is not by any means a trivial recommendation of its use.

German Cement for Mending Glass and China.

REDUCE, separately, to the finest powder, equal quantities of unslacked lime and flint glass, and as much litharge as both of them together; the proportions to be adjusted by measure, when reduced to powder. Mix them well together, and work them up into a thin paste with old drying oil. This cement, or paste, which is very durable, will even acquire a greater degree of hardness when immersed in water.

Excellent Cheap and Wholesome Method of House Painting, as practised in Germany, Russia, &c. without oil.

FOR a white colour, bruise lumps of fresh curd, and put them in an earthen pan to an equal quantity of lime well quenched in water and become thick enough for kneading. Stir the mixture briskly without any addition of water, and a white fluid will soon appear;

which may be applied with as much facility, by means of a brush, as any oil paint or varnish, and dries much quicker than either, without possessing any bad smell. It must, however, be all used immediately on being prepared, as it will next day become too thick for use. When two coats of this white paint have been used, it may be polished with a piece of woollen cloth, &c. After polishing, if the place be exposed to moisture, brush it over with white of egg, which will render it as durable as oil painting. Several other colours may be prepared, by mixing ochre, Armenian bole, &c. which are not liable to be injured by the lime, after they have been well levigated. From the very extravagant prices generally charged for all sorts of house painting, this article is of no small value to the wise.

Raspberry Postilla, an elegant Confection made in Russia.

THIS sort of confection, called in Russia postilla, or postillar, is extremely delicate, and there most highly esteemed. Hitherto, like numerous other articles in this collection, it has been quite unknown in England. It is, however, made by a very simple process, with which we are favoured by the friendship of a distinguished traveller. Put raspberries in an earthen baking pan or pot, and let it stand all night in a moderately-heated oven. Mash the fruit next day, press it through a sieve, add about

a quarter of the quantity of honey, and set it in the oven for another night.

Apple Postilla.

BAKE codlins, or any other sour apples, but without burning them; pulp them through a sieve into a bowl or pan, and beat them with a wooden spaddle for four hours; then, adding as much honey as will sufficiently sweeten the quantity of fruit, beat it at least four hours longer: it is reckoned, the longer beaten the better. Pour on a cloth spread over a tray, a thin layer of the mixture; and bake it in a slow oven, with bits of wood placed beneath the tray. If found, on taking it out, to be not enough baked on one side, set it again in the oven; and, when quite done, turn it, place on it a fresh layer of the mixture, and proceed with it in the like manner till the whole be properly baked. Apple postilla is also made by peeling the apples and taking out the cores after they are baked, mixing sugar to palate, and beating it up with a wooden spoon or spaddle till all is of a froth; then putting it into trays, and baking it for two hours in an oven moderately hot. After which, another layer of the beaten apples is added, and powdered loaf sugar spread over. It may be either in thick or thin pieces. Sometimes, a still finer sort is made, by beating yolks of eggs to a froth, and then mixing it with the apple juice. The grand point, in these Russian pre-

parations, is that of long perseverance in whipping or beating up the fruits, &c.

Infallible Method of Killing and Expelling the Tape-Worm.

WORMS, of every description, might be considered as constituting some of the most distressful and afflictive maladies of human nature, were they not, in general, by timely attention and prudent management, soon killed and expelled. Itinerary mountebanks, and quacks of other descriptions, have ever found a rich harvest in the natural dread of worms; by exhibiting different species of these loathsome and voracious devourers found in the entrails of various animals, and pretending to have expelled them from human bodies through the efficacy of their nostrums, &c. Among all the different kinds of those tormenting worms which infest the bowels of mankind, as well as of many animals, the most dreadful are the several species of the *tænia* or tape-worm. Of these, are the armed tape-worm, the unarmed tape-worm, the long-limbed tape-worm; the short-limbed or broad tape-worm. That most frequently occurring in this country is the *solium* of the Linnæan system; which is described as moving about, and having a regular round head resembling a wart. The body is composed of a number of articulated rings or joints, by which it attaches itself to the membranes of the intestines. It is often about half

an inch broad, and not unfrequently more than sixty feet long. The usual symptoms of worms, such as nausea, vomiting, giddiness, indigestion, colic, flatulence, fits, &c. with a sensible pressure in certain parts of the abdomen, which mostly produces a chilling sensation when the worm changes its place, may assist to announce its actual presence; the only positive criterion is the expulsion of one or more pieces of the worm. This, indeed, often happens; but, nature having endowed the creature with a power of regeneration, it soon acquires its original size, and excites all the former emotions. The King of France purchased and published a celebrated specific for destroying the tape-worm; and the King of Prussia also, only a few years ago, honoured an apothecary at Berlin, named Mathieu, with a title and pension, for a similar discovery. Though both are, doubtless, excellent remedies for the purpose, the following very simple, but most potent process, may be relied on as, generally speaking, quite infallible—When the worm bites, that is to say, when any sensation of this sort is felt in any particular part, which will generally happen, after taking a brisk laxative in the morning, and has been remarked to follow a supper of strawberries by physicians on the continent, apply through that part as strong an electric shock as the party can bear. This infallibly kills the worm; which, on taking a powerful

and quickly-operating purge or two, will commonly be all voided in a few days. However, as in such cases there cannot be too much security, and our readers may wish to see the particulars of both the French and Prussian specifics, thought worthy of being so liberally patronized by their respective sovereigns, we shall gratify their curiosity by translating them from the original receipts.

Madame Nouffer's famous French Specific for destroying the Tape-Worm.

ON the day before that of taking this remedy, the patient must not have any food after dinner, till about eight in the evening. A panada, composed of a pint and a half of water, two or three ounces of fresh butter, and two ounces of French bread cut into thin slices, with a small quantity of salt, is then to be eaten: and, shortly after, a biscuit; after which, a single glass of white wine is to be swallowed. Next morning, two or three drams of the male fern, or polypodium filix mas of Linnæus, collected in autumn and finely pulverized, is to be taken, either in tea or pure water. If the medicine occasion nausea, any spice may be chewed, though it must not be swallowed, or even strong vinegar may be inhaled to check the sickness; but if, after all, the powder should be ejected, the dose is to be repeated, and the patient must endeavour to rest as soon as the sickness subsides. Two hours after, ten grains each of mercury

fourteen times sublimed, and select resin of scammony, with six or seven grains of fresh gamboge, finely powdered, being formed into two boluses with any fit conserve, are to be taken at different times, washing down each bolus with a cupful of weak tea. During the whole operation, indeed, large draughts of weak tea should be drank. When the worm is expelled, a bason of good broth may be taken, and the customary diet renewed. Should the tapeworm be discharged before the second dose has been administered, only the greater part of it, or a portion of the Epsom salt, is then to be taken. This is the French prescription; but, as mercury fourteen times sublimed is now never prepared in England, our calomel, or six times sublimed mercury, is considered by the faculty in general to be equally safe and efficacious.

Mathieu's celebrated Prussian Specific for the Tape-Worm, &c.

THIS Prussian process, which is considerably more complicated, is thus described—Take first an ounce of filings of pure tin; three quarters of an ounce of pulverized male fern; and half an ounce each of wormseed, powdered jalap root, and polychrest salt, which last is now called vitriolated kali. The whole to be finely powdered, and properly made up into an electuary with clarified honey. Then, take two scruples each of powdered root of jalap and po-

lychrest salt; one scruple of Aledpo scammony; and ten grains of gamboge; and, with like honey, make these into a second electuary. For several days prior to the use of this remedy, the patient should adopt a very moderate diet; consisting of panada, and light vegetable food: but, especially, not eat salted provisions, such as herrings, &c. After this preparation, a tea-spoonful of the first electuary is to be taken every two hours, for two or three days, till a sensation of the worm's motion be felt in the intestines; immediately after which, a tea-spoonful of the second electuary is to be taken, and continued every two hours till the tape-worm be discharged. Should it fail of success, which rarely happens, two or three table-spoonfuls of fresh castor oil are to be swallowed; or a clyster, consisting chiefly of this oil, ought to be administered. The inventor advises that, where convenient, the use of these active medicines should be directed by a skilful physician, on account of the material difference in the sex, age, and constitution, of various individuals. He also cautions against the use of any other than the real male fern; on which, he says, the efficacy of the remedy greatly depends: and advises that, even of the genuine root, only the medullary part be pulverized, in which state it has a reddish appearance. We recognise, in this Prussian remedy, no sort of originality; it is a mere combination of the most popular vermifuges, exhibited in

a somewhat different dress. Its efficacy, however, can scarcely be doubted, any more than the specific of Madame Nouffer, on which it seems palpably founded. We shall, therefore enter no protest against this remuneration, however extravagant, as it seldom enough happens that any sort of real merit is too highly rewarded. Herrenschwandt, an eminent German physician, recommends a simpler plan for the same effect—Take a dram of the male fern two successive mornings before breakfast; and also, each evening, two hours after a light supper. On the third morning, twenty grains of salt of wormwood, twelve grains of purified gamboge, and two grains of Starkey's soap, the whole duly incorporated, are to be taken, followed by large portions of weak tea. Three hours after which, an ounce of castor oil is to be swallowed in a cup of beef tea, and repeated once or twice with like intervals. Should the worm still be retained, a clyster, composed of equal parts of milk and water, with three ounces of castor oil, injected in the evening, will seldom fail to occasion its immediate expulsion. During the passage of the worm, where it is still alive, great care must be taken not to interrupt its progress; as it will, on the smallest irritation, either return into the body, or suddenly break off, when the complaint will with certainty be renewed. To avoid this, it is advisable for the party to sit over a vessel containing

lukewarm milk; into which these worms have often been observed gradually and entirely to descend, thus happily terminating the dreadful calamity.

Art of Extracting Spots of Grease, Tallow, Oil, &c. from Valuable Books, Prints, and Papers of all Sorts, without the smallest Injury to the Printing or Writing.

THE frequency of such accidents as spot with grease valuable printed books, prints, ledgers, and other account books, as well as letters and writings of all descriptions, renders the method of restoring them to their pristine purity of appearance an article of no little importance. For this purpose, the following is the exact process—Having in readiness some common blotting paper, gently warm the spotted part of the book, or other article damaged by grease, tallow, or oil; and, as it melts, take up as much as possible, by repeated applications of fresh bits of the blotting paper. When no more can thus be imbibed, dip a small brush in the essential oil of well-rectified spirit of turpentine, heated almost to a boiling state; and wet with it both sides of the paper, which should also be at the same time a little warm. This operation must be repeated till all the grease be extracted: when another brush, dipped in highly-rectified spirit of wine, being passed over the same part, the spot or spots will entirely disappear, and the paper re-assume its ori-

ginal whiteness, without detriment of any sort to the paper, or any printed or written characters previously impressed thereon.

Dutch Method of making Butter.

THE following method of making butter is practised in Holland with such advantage that it seems highly entitled to general consideration—After the Dutch have milked their cows, they leave the milk to get entirely cold before it be put in the pans. When it is there placed, they do not suffer it to stand, for the cream to rise, more than about four hours. They then stir it together, in order to combine more intimately the milk and the cream, and continue thus to do at least two or three times a day. If it be in this manner agitated, as occasionally happens, till the whole be quite thick, the butter thus obtained is the more highly esteemed. As soon, however, as it acquires the usual consistency, it is churned, commonly about an hour, till the butter begins to form. Cold water is then added, proportioned to the quantity of milk, for the purpose of facilitating the separation of the fluid part, called the butter-milk. The butter being properly come, it is taken from the churn, and repeatedly washed and kneaded in fresh water, till the butter-milk being all expressed, it no longer receives any tinge of white. By this simple mode, not only far more butter is obtained from the same quantity of milk

than in any other known way, but the butter, itself is actually firmer, sweeter, and continues longer fresh, than the generality of butter made in England, while the butter-milk is prodigiously more agreeable to the palate. By this and other œconomical expedients, the Dutch are enabled to supply us with the butter which we might make in sufficient quantities for ourselves.

Cambridge Butter.

THIS useful butter, with which the British metropolis is so largely supplied as to excite much general astonishment at the fertility of the little county of Cambridge, which can produce it in such abundance, need not occasion the smallest surprise; for, though Cambridgeshire certainly produces its share of excellent butter, where it is sold by measure instead of by weight—that is to say, in prodigiously long rolls, by the yard—not an ounce of the moderately-salted article commonly called Cambridge butter, is ever made in that county, but every firkin of it imported from abroad, and known by the dealers to be, in point of fact, Dutch butter. The peculiar and not-disagreeable flavour perceptible in this butter seems to be derived from the use of a very small portion of saltpetre; and, perhaps, of sugar. It is, probably, slightly salted after a mode somewhat similar to that recommended by Dr. Anderson.

Important New Discovery of a Method of Granulating Potatoes; or, the Art of preparing Potatoes in the Form of a Grain resembling Rice.

THIS important discovery is announced by Monsieur Grenet, in the Journal of the Paris Lyceum of Arts: who, noticing the usual objections to potatoes as substitutes for corn—that they are excessively heavy, and consequently inconvenient for carriage from place to place; that they occupy, when stored, a considerable space; and that they are not only apt to grow, but also subject to be damaged and spoiled by bruises and other accidents—proposes to remedy all these inconveniences by means of a simple machine and very easy process, both of which he has familiarly described. The machine for granulating potatoes consists of a thick plank of wood eight feet in length, and not more than eight inches broad; under which, along its entire length, are two strong pieces of wood, each three inches square. Into this plank are firmly fixed, by means of pegs driven in beneath, two uprights; and, between these, formed of a board turned edgeway, is a lever let into the top of one of the uprights, where it turns on a pin so as to move freely up and down in a mortise made in the other. In the middle of this lever, between the uprights, is placed a round wooden piston, or pestle, the head of which is divided by a mortise so as to take in the lever, to which it is made fast by a pin

going through both, in such a manner as to have a free motion on the pin that fixes it. On another part of the lever is a small bracket, to prevent the piston's going too far, when the lever is raised as high as it can go in the mortised upright: and a wire is fixed to the piston, which passes through a staple, and terminates in a bracket; serving to bring the piston back to its place, and preserve it in a proper position. A tin tube, eighteen inches high; and two in diameter, pierced full of small holes, is fitted to and placed exactly under the piston. The top of this tin tube terminates in a sort of funnel head made also of tin, and at the bottom is fixed a large plate from fifteen to eighteen inches in diameter. At the bottom, the tube is secured by means of a plug of wood, of the same diameter as the tube, fixed into the plank. The machine being thus manufactured, the potatoes are prepared in the following manner—In a copper or boiler of any kind, put a very open wicker frame or hurdle to fit, being supported about two or three inches from the bottom: then, pouring in as much water as will nearly touch it, fill up the vessel with potatoes, and cover them up with a wet linen cloth twice or thrice folded or doubled. By this mode, the water, having a moderate fire beneath, will soon be converted into steam; which steam will so spread itself about the potatoes, and moisten them, without either penetrating them

too much, or taking from them their flavour, and particularly without destroying their mucilaginous part, that they may easily have their skins stripped off, and will be very brittle. When they have been skinned, and are cold, fill the tube with them; and, by a stroke of the lever, force all the pulp or substance of the potatoes to pass through the small holes in the tube. As the pulp is thus forced out, it will appear in the form of long filaments, somewhat similar to vermicelli; which, by virtue of their own gravity, will fall on the plate separated into small bits, or grains, about the size of rice. This being thrown as lightly as possible off the plate, into a sort of large bason composed of tin, and pierced full of holes, like a colander, it must be sifted over linen cloths covered with unsized paper; and afterward exposed to the sun, or to the heat of a room warmed by means of a stove. In either of these situations, this sort of broken paste is to be from time to time stirred with a small box-wood rake; and, in less than twelve hours, will be obtained, by such gradual evaporation of the moisture, a grain similar to rice, of an agreeable smell, and of a transparent appearance. This potatoe grain may be put into sacks, and stowed away, without danger of its becoming damp or being destroyed by insects; and, provided it be placed in a room sufficiently exposed to the air, may be preserved, if necessary, for ten

years. This grain is stated, in the Journal of the Lyceum of Arts, to possess the following advantages—First, the potatoe grain thus prepared, may with a slight boiling be used in broth or milk, or be dressed with a little butter, &c. like rice. Its original taste being much improved by the process, it is excellent in soups, or made into paste; and, in short, it forms one of the wholesomest and most agreeable articles of nourishment which can be used in our ordinary household œconomy. Secondly, these potatoe grains may be ground, in a common coffee mill, to a coarse powder; and, in that state, will serve for thickening broth, milk, &c. Thirdly, this potatoe grain may be sent, like common wheat, to the mill, and converted into excellent flour; which, being mixed with wheat flour, makes an admirable light bread, capable of being much longer kept than any other. For this purpose, ten pounds of wheat flour and ten pounds of potatoe flour, will make thirty-five pounds of good and very light bread, which may be kept fresh more than a fortnight. This valuable manner of using potatoes has, it seems, lately been communicated to the French Lyceum of Arts, by M. Picket, professor at Geneva; where he had several times tried the experiment, with uniform success.

Blaikie's Patent Substitute for Gum, in thickening Colours for Calico Printers, &c.

THIS useful article is thus described

by Mr. Francis Blaikie of Glasgow, the patentee, in his specification—The gum substitute, to thicken colours for linen and calico printing, and making up or furnishing printers' colour tubs, and which may also be applied to several other uses, is prepared by boiling any quantity of flax seed in a sufficient quantity of water, till the whole substance be extracted; and, having strained it through a linen or woollen cloth, again boiling down the liquor to the consistence of a jelly. This is to be kept in a close vessel; and, for preservation, to have a little strong spirits put in, or some sweet oil poured on the top. It might, however, be preserved with bitters. The printer, in using this substitute, may either put a certain quantity into a gallon of colour, according to the nature of it, and the particular kind of work to be done, and regulate himself by trial, as is common in using gum, or reduce the substitute by boiling it in water to the consistence that may be found requisite.

Delicious Apricot Jam.

PARE, and cut in halves, ripe but not over-ripe apricots; then, taking out and cracking the stones, blanch and well bruise the kernels. Boil together the parings, crushed stones, and skins, in double the small proportion of water which may be required for boiling the quantity of fruit, as it will be necessary to reduce it about one half in boiling.

This being done, to a pound of apricots put a gill of the strained liquor thus obtained, with a pound of sifted loaf sugar and the pounded kernels. Set it over a brisk fire, and stir the mixture well together till the fruit be thoroughly mashed, and the whole of a good consistence, but by no means very stiff. After pouring it off, and letting it stand covered till quite cold, put it up in the pot or pan, sift a little sugar over, and place a piece of writing paper dipped in brandy on the top; then close it up, and keep it for use. This is a most delicious article, and full as salutary and nourishing as it is agreeable. In exactly the same manner may be made peach jam, nectarine jam, green-gage jam, &c. all of them admirably delicate, wholesome, and corrective.

Apple Jelly.

PARE, quarter, and core, any quantity of the finest baking or boiling apples; and, covering them well with water, let them boil till they completely mash. When the whole is of a good consistence, but not too thick, pour it into a sieve, and set it to drain over a pan. In the mean time, get ready, in another pan, a good syrup, made by boiling the rinds, sound cores, &c. in water; then straining it, and boiling up the usual quantity of sugar for making it sufficiently rich. Of this syrup, take as much in quantity as the apple juice which comes through the sieve;

and, boiling it up to a considerable degree of height, but not nearly carimel, add the jelly, and let them boil together about eight or ten minutes. This jelly is frequently poured hot over richer fruits, &c. to assist in preserving them; but, when there is sugar sifted over, and brandy paper, it can scarcely ever be necessary. Apple jelly, which should itself, like all other fruit jellies, be kept covered in the same manner, is a very useful and most wholesome article in all families.

Green or Red Gooseberry Jelly.

THE preparation of gooseberry jelly is somewhat similar to that of apples, it being thus made—Boil a quart of picked gooseberries, either red or green, but not over ripe, in as much water, till they mash into a tolerable consistence: then drain all the juice from them, through a sieve or flannel jelly bag; and, having boiled up as much common syrup as there is of gooseberry juice, to a height similar to that above directed for the apple jelly, boil them together for about ten minutes, skimming the mixture all the time, when a fine jelly will be formed, which may be kept or used at pleasure.

Red, White, and Black, Currant Jellies.

THESE respectively most useful family jellies are all made precisely after the same manner; only that some put a somewhat larger, and others a some-

what less, portion of sugar, to the red and the white than to the black currants. The distinction, however, is of no real consequence. Each may be made in the following manner—Pick from their stalks any quantity of either red, white, or black currants, and put them into a preserving pan, or saucepan, over a good fire; and, when they are mashed completely, without boiling, run their liquor through a flannel bag. To a pint of juice add nearly a pound of sifted loaf-sugar; and, letting it boil quick, skim it clean, and reduce it to a proper stiffness. This is always easily ascertained, by putting a small quantity in a china cup or saucer, and setting it in cold water. When it is thus perceived to be a fine jelly, put it up in pots or glasses; and, having let it stand at least twenty-four hours, to get entirely cold, sift over it a little powdered sugar, cover the top with a piece of writing paper cut to the exact size and dipped in brandy, and afterward close and fill it up in the usual way. Many persons, in making red-currant jelly, use a third part of white currants. The uses, as well as the pleasantness, of currant jellies, of the different sorts, medicinally and otherwise, are sufficiently known.

Genuine India Curry Powder.

THIS is a rare and most valuable receipt: very little known, even in India; in Europe, scarcely at all. Its authenticity may be fully relied on, as it comes

from a friend of the highest respectability and honour—Take a quarter of a pound each of fennel seed, cummin seed, and coriander seed; with two ounces each of carraway seed, turmeric, and black pepper. Having mixed together these ingredients, dried them well before the fire, and ground or beaten them in a mortar to a fine powder, sift it, and preserve it dry for use. Grated ginger, Cayenne pepper, and ground turmeric, are to be added, in proportions suited to the palate, when the curry powder is used. This is the genuine mode, as practised in India; but, certainly, those who please may at first introduce the ginger, Cayenne pepper, &c. so as to make the powder at once complete. Curry powder, or what is pretended to be so, as sold in England, always contains the Cayenne pepper; indeed, if we except the turmeric, it seems frequently to consist of very little else. This genuine India curry powder will be found a most admirable article in preparing many of the various oriental dishes with rice, &c.

A very curious Turkish Dish, called Quoffties.

CHOP very fine some slices of beef, or beef steaks, with a little parsley and onion; add grated bread crumbs, beaten pepper and spice, salt, and the yolk of an egg. Mix them together with a very little water, so as to make them into balls about the size of an egg. Then flour

them, place them regularly in a frying-pan, and fry them of a good colour with lard or dripping.

Stewed Macaroni.

THIS favourite dish is thus prepared—Having a sufficient quantity of brown stock, or good beef gravy, with a relish of ham, boil in it half a pound of macaroni; and, when about three parts done, strain it off, and add a gill of new milk with another of cream, a quarter of a pound each of grated Parmesan cheese and fresh butter, and Cayenne pepper and salt to palate. Stir the whole together over a good fire for a few minutes, slightly cover it with grated Parmesan, smooth the surface of the macaroni, brown the top with a red hot iron, and send it immediately to table.

Admirable Hasty Pudding.

THERE are few better articles, either for œconomy or health, than this neglected old English country food; particularly, when made in the best manner, which is thus easily and cheaply effected—Boil four leaves of laurel in a quart of milk, with a very little butter and salt; and, beating up, in a tea-cupful of cold milk, the yolks of a couple of eggs, put this to the boiling milk, and stir them well together. Then, taking out the laurel leaves, stir in, by a spoonful at a time, sufficient flour to render it of a good consistence, but not by any means too thick. When it has suffi-

ciently boiled, being well stirred all the while, both to prevent the lumps and burning at the bottom, pour it into a dish, and stick over it small bits of butter. A common hasty pudding, which is also very good and wholesome, may be made without either laurel, butter, or eggs, and even with water added to the milk; which is eaten with sugar, and a bit of butter, in many parts of the country as well as in town.

French Method of Making Garlic Vinegar.

THIS, which is one of the favourite French vinegars, is thus simply made—Steep an ounce of garlic in two quarts of the best white-wine vinegar, with a nutmeg soaked and cut in bits, and about a dozen cloves.

Fine Tarragon Vinegar.

THE peculiar and agreeable spicy warmth which this slightly-bitter herb, the *Artemesia dracunculus* of the Linnean system, communicates to vinegar, makes it much used for that purpose, as well as in salads, soups, &c. throughout Europe. In Spain, and the South of France, it grows naturally to great perfection; and it flourishes in the soil of our English gardens, where it flowers in July, and produces ripe seeds in autumn. The best way of making tarragon vinegar is by putting a quantity of the fresh leaves loosely into a jar, and then filling it up with vinegar to the

height first occupied by the leaves; if, for example, the jar be thus apparently filled, there will be still room enough for the proper quantity of vinegar. After it has thus remained two or three weeks, chiefly in the sun or other warm situation, it may be strained off, and passed through a cotton or flannel jelly bag; and, if not sufficiently fine for putting up in bottles, is to be cleared in the usual way, either by means of isinglass or a little alum water. It is commonly kept in large bottles; which should be well corked, and placed in a dry situation. As tarragon is strongly recommended to be eaten with lettuce, this vinegar may in some measure supply the place of the herb: as a corrector of coldness, it is also advisable to be used with cucumbers, &c. The famous Evelyn says, that tarragon is not only highly cordial, but friendly to the head, heart, and liver, and a great corrector of the weakness of the ventricle.

Vinegar of Roses.

THIS fine and beautiful vinegar is made by pouring the best white wine vinegar into a jar or bottle loosely filled with rose leaves, and letting it remain and be treated exactly after the same manner as the tarragon; putting, however, into each bottle, a lump of refined sugar. Precisely in this way are also to be made vinegars of gilli-flowers, elder flowers, &c.

Buckinghamshire Method of killing and curing a Bacon Hog.

IN Buckinghamshire, where the flesh of the hog affords almost the only animal food of that numerous class of people who are employed in agricultural affairs, it is well they have in general such excellent bacon. The time of killing the annual hog, which the smallest village families, above actual indigence, contrive to fatten for bacon, is soon after Michaelmas. Men, called hog butchers, undertake this business, which they perform by cutting, with a large knife, the throat of the animal; when the blood is caught, and stirred with salt, for black puddings. Some straw being then spread on the ground, by way of bed, the hog, when quite dead, is there stretched at full length, and completely covered over with a quantity of fresh straw. This is kindled into a blaze, usually about daylight in the morning, and forms a sort of savage spectacle; the fire being commonly surrounded by the family and most of the young neighbours, all interested in the business of the scene, as well as attracted by the bonfire blaze. Sufficient straw having been consumed to sweal, or rather singe, as it is there called, the upper side of the hog; that is completely to burn the hair or bristles, the butcher scrapes off all the burnt parts with his knife, wipes the browned skin quite clean with straw, and turns the hog on the other side. Then, heaping over more straw, that side also is singed and

scraped in the same manner. In the meantime, a general scuffle often takes place among the young visitors, for the hoofs, which are wrung off when sufficiently loosened by the fire, and furnish internally a strong and barely eatable horny substance; these, with sometimes the end of the tail, are devoured as savoury morsels, worth contending for, though the whole that can be thus eaten would not weigh half an ounce. After this, the hog is hung up, and the entrails or internal parts are all taken out; and, as every part of this useful creature is eatable, the bowels or chitterlings are carefully cleansed, and the small ones knotted up, like a sort of thong, for boiling. The carcase being thus cleared and cold, and the hocks severed, the hog is placed on the chopping stool with its back upward; and, in this state, the head is first taken off, and a chine cut out the full length of the back. The hams are next separated; after them, the spareribs and griskins; and, lastly, the blade bones from the two flitches or sides, with as much lean meat as can be fairly taken away. This may be denominated the complete cutting up and disposal of a bacon hog. The various internal parts, with the spareribs, and other lean meat in general, as well as the black puddings, are in part consumed by the owner's family; and the rest, being usually much the largest part, is sold to different neighbours. The chines, head, tongue, and,

hocks, are well salted; all the other parts of what is termed the hog meat, are eaten fresh, being merely sprinkled with salt on hanging them up for immediate use. The grand article, that of the bacon, one or both flitches of which are generally kept by the family, now occupies their chief attention. The hams, too, are sometimes kept and cured, but they are oftener disposed of green by small or humble families. When kept, however, they are, with the bacon, thus cured—Having finely powdered about half a pound of saltpetre, rub well over both hams with equal quantities of half the saltpetre, laying each on a dish with the rinds or back of the ham downward; and, over the two flitches, rub an equal division of the remaining quarter of a pound of saltpetre, paying particular attention to the parts where the hocks are cut off, and leave them on the salting form. Next morning, heat first three or four pounds of salt, with about a pound of moist sugar, in a frying-pan; and, when quite hot, rub it equally over both hams, and put them, with their rind side downward, in the salting pan or tub, without any other brine; as they will of themselves make a sufficient quantity, especially if two pounds of salt be used for each ham. Then, for the two flitches, heat six or seven pounds of salt, with a pound of sugar, in like manner as for the hams, and rub them also equally all over, while the mixed salt and sugar is as hot as it can possibly

be borne by the hand. This being thoroughly done, place one of the flitches over the other, and set a pan to catch the brine as it runs. Both the hams and bacon should remain at least a month in the salt, and be rubbed over with the brine, and turned once or oftener every week; the under flitch of the bacon being, each time, placed at the top. As Buckinghamshire is, in general, a woody country, and the chimney places are extremely wide, both the bacon and hams, when enough salted, can conveniently be hung, by strings tightly tied round the hocks, sufficiently near a constant wood-fire to be well though gradually dried, without being what may be denominated poisoned with smoke. To this circumstance, and the solid feed of the animals, commonly fattened with peas, as well as often bred in habits of obtaining, in the woods and on the commons, beech mast, acorns, &c. may be ascribed much of the distinguished sweetness and solidity of Buckinghamshire bacon; little of which, however, finds its way to the London market, being gladly consumed at home. Even where the chimney corners are not wide enough, the bacon rack alone, which is seen depending from the ceiling of every kitchen, will often suffice to dry a flitch or two of bacon; particularly as they do not want it tainted by smoke, but only dried by the salutary heat of their pleasant wood fires.

Cabob, an Indian Dish.

IN the East Indian word cabob has undoubtedly originated the name of kebobbed mutton, which we have already described, and which seems to be a refinement on the simple Indian cookery. The following is a genuine receipt for preparing cabobs, as first practised in the East Indies—Cut a loin of mutton into chops or pieces of a tolerable size, season them well with salt and pepper, spit them with a large onion between every two pieces, roast them at a clear fire, and serve them up hot with cutcheree.

Cutcheree, to eat with Cabobs.

TAKE about a pint of split peas, a large tea-cupful of rice, an onion, a little powdered ginger and pepper, and some salt. Boil together the peas and rice, till both are tender but not too soft; stir them with a fork till the water has wasted away, putting a paper over the saucepan to draw the steam; and, stirring in turmeric sufficient to make it all yellow, serve it up in a dish garnished with hard egg and onions boiled whole.

Genuine Indian Method of Cooking a Curry.

CUT the meat or fowl as for a fricassee, fry it of a light brown, and stew it in gravy. Put in a large spoonful or two of curry powder, according to the quantity of meat; adding, if necessary,

grated ginger, turmeric, and Cayenne pepper. When it is sufficiently well stewed, thicken it with butter rolled in flour and some good cream. Add a little lemonjuice, with shallots and garlic, and dish it up garnished with slices of lemon.

Best Manner of Boiling Rice, to eat with a Curry or any Roast Meat.

PICK the rice very clean, wash it with hot water, and strain it off. Having, in the mean time, a good quantity of water over the fire, when the rice is cold and the water boils, put in as much only as will be completely covered by the water, add a little salt, stir it well together, and let it boil very quick. On its swelling to a good size, without being over soft, instantly take it up; and, straining off the water, return the rice to the saucepan, or set it on a sieve before the fire, to remain till it separates and dries. A rampart of this rice may be raised round the dish of curry, as is practised at the most fashionable tables, and a quantity be also served up, in a pyramidal form, on a separate dish. A table-spoonful of curry powder will, in general, be found to make three or four of rice very strong and good. As rice which is to be eaten with curry or roast meat should be firm, well separated, and dry, some skilful cooks, after having drained it, when sufficiently boiled, in a large hair sieve, put it into a stewpan with paper over it, as well as the cover, and set it for an

hour or more in a moderate oven. This, where it is quite convenient, cannot be amiss; but it seems by no means necessary.

Turkish Dolmas.

CUT the meat, both fat and lean, from about two pounds of the best part of a loin of mutton; and, chopping it as small as for forcemeat, add an onion, parsley, salt, spices, and a tea-cupful of rice. Mix the whole well together; and, scalding some cabbage leaves till they are quite flexible, take a little of the mixed meat, not more than the size of a large walnut at a time, and wrap or envelope it in part of the scalded cabbage leaf, so as to form it all into balls, without squeezing them hard. Then, laying the bones from which the meat is cut at the bottom of the stewpan, and the dolmas over them, pour in as much boiling water as will cover them; and keep shaking, but not stirring them, over a gentle fire, till they are done. When they are ready to dish, beat up the yolk of an egg, mix it with the liquor and lemon juice, and pour the whole over them. Dolmas are frequently made after the same manner, with cucumbers instead of cabbage; in which case, the cucumbers, being well pared and scraped, have a small piece cut out, to take away their seeds, &c. when they are filled with the prepared meat, and have the pieces replaced and tied on, after which they are treated in

all respects the same as the other Dolmas.

Genuine Receipt for preparning the celebrated Eau des Carmes.

THIS excellent balm water owes its French appellation to the circumstance of having been first invented, or at least introduced into France, by the religious order of Carmelites or White Friars. It is considered as a grand specific in apoplexy, lethargy, weaknesses, fainting fits, swoonings, &c. and its virtues, in these respects, says an eminent French chemist, have been experienced and acknowledged by all the world. The following is the process for making it, as given by Monsieur de Beaume in his *Elements of Pharmacy*; who observes, that all the aromatic waters should be prepared in the like manner—Take two pounds of fresh-gathered balm when in flower, and cleared from the stalks; four ounces of lemon peel pared immediately from the newest fruit; eight ounces of coriander seeds; two ounces each of pounded cloves, cinnamon, and nutmegs; one ounce of dried and pounded angelica roots; and ten quarts of highly rectified spirit of wine. Having steeped these several ingredients four or five days in the spirit of wine, draw off, by distillation in the heat of a water bath, ten quarts. Cohobate, or rectify the distilled liquor by a second distillation in a water bath, drawing off somewhat less than nine quarts. In this rectification, the more volatile, subtile, and aromatic, parts of the ingredients alone

arise; leaving behind an acrid, bitter, white liquor, loaded only with the grosser oil, and deprived of all the specific flavour of the respective articles. When balm water is thus prepared, it has, Monsieur de Beaume asserts, something in it more perfect than any of the odorous spirits which are extolled for their superior excellence, having the general though undeserved reputation of being the best. The common spirits of this kind, when rubbed on the hands, &c. leave, after the more volatile parts are evaporated, a disagreeably empyreumatic smell; and, on being diluted with water, in order to be taken medicinally, leave a similar nauseous flavour in the mouth: to prevent which, this famous chemist found, after many experiments, it was necessary not only for the spirit to be at first perfectly pure, but for the liquor to be also rectified after having been distilled from the ingredients. It seems a curious circumstance, that aromatic spirituous waters should have, in general, less odour, when newly distilled, than after they have been kept about six months; and he strongly suspects, for this reason, that the preparations of that sort which have been most famous, had been thus improved by keeping.

Curious Method of giving, in a few Hours, all the meliorating Effects of Age to Cordial and Aromatic Spirituous Waters, &c.

IN consequence of the foregoing obser-

vations made by Monsieur De Beaume, with regard to the power of age on distilled cordial and aromatic spirituous waters, he was induced to pursue such experiments as led him to a complete knowledge, that all the good effects of age might in a very short time be produced by means of cold. On plunging, therefore, quart bottles of the liquor into a mixture of pounded ice and sea salt, he found that the spirit, after being placed in the degree of cold resulting from that mixture for eight hours only, proved as grateful as similar liquors which had been kept several years. Simple waters are also meliorated, by being frozen, so as to become more agreeable than before; but always in a less degree than those drawn with spirit, and exposed to a like temperature. The effect of frost, in meliorating distilled waters, seems to have been originally noticed by the celebrated Geoffroy, though then little regarded; perhaps, even at present, its important consequence is but imperfectly appreciated.

Rich Chantilly Basket.

IN a dish shaped like a basket, stick around small ratafia cakes, or drops, with clarified syrup boiled to a carimel height. Then put at the bottom pieces of sponge biscuit, blanched almonds, and small macaroons, with apricot jam, or other sweet-meat; and, over these, a good covering of tart cream or thin custard, and a whipped cream froth at top,

with a light sprinkling of rose leaves or coloured nonpareil comfits. By cutting ratafia cakes into squares, and dipping them in carimel to make them adhere, sometimes an elevation is raised several stories high.

Chantilly Cake.

THE Chantilly cake, which was the original, seems to have given way to the Chantilly basket, the former being now seldom seen at fashionable tables. It is, however, prepared exactly after the same manner; only that, instead of being formed in a basket dish, a large Savoy cake is made and scooped out for the purpose, in which, probably, the internal parts taken out were formerly placed in bits, and soaked with a little wine, as the sponge biscuit, &c. are at present. It appears likely, that the Chantilly cakes, in this simple way, not only gave rise to the fashionable Chantilly basket; but, also, to that still more celebrated dish, if it may be so denominated, the trifle, the analogy with which is too striking to escape observation.

Cheap and excellent Blue Colour for Cielings, &c.

BOIL, slowly, for three hours, a pound of blue vitriol, and half a pound of the best whiting, in about three quarts of water; stir it frequently while boiling, and also on taking it off the fire. When it has stood till quite cold, pour off the blue liquor; then mix the cake of co-

lour with good size, and use it with a plasterer's brush in the same manner as white-wash, either for walls or cieling.

Composition for cleaning Marble-Hearths, Chimney Pieces, Alabaster, &c.

Mix finely-pulverized pumice stone with verjuice, somewhat more than sufficient to cover it; and, after it has stood an hour or more, dip a sponge in the composition, rub it well over the marble or alabaster which requires cleaning, wash it off with warm water, and dry it with clean linen or cotton cloths.

Rice Jelly.

THIS is one of the best and most nourishing preparations of rice, particularly for valetudinarians. It is thus made—Boil a quarter of a pound of rice flour, with half a pound of loaf-sugar, in a quart of water, till the whole becomes one uniform gelatinous mass; then strain off the jelly, and let it stand to cool. If, of this light, nutritious, and salubrious food, a little be frequently eaten, it will be found very beneficial to all weakly and infirm constitutions.

Oriental Dish, called a Birdwan Stew.

THE following is a genuine and original receipt for making a birdwan stew, as practised in the East Indies, &c.—Let a fowl be first half-boiled in a little water: then, cutting it up, put it to a pint of the water in which it was boil-

ed, with two dozen anchovies, a glass of white wine, a little butter and flour, boiled onions, pickled oysters, and Cayenne pepper, and stew it over a gentle heat. This, in India, is commonly done over what they call a lamp table.

Sea Kale.

THE best sea kale is that which grows wild in the coarse sand on the sea coast; and which, in some parts of the country, the labouring poor assist to bleach, by hoeing up the sand round the plants, and cutting them, when thus improved, for sale. The sea kale is tied up in bundles like asparagus, and commonly dressed in the same manner; being served up placed on a toast at the bottom of the dish, with a little melted butter or rich gravy poured over. Sea kale, being a fashionable vegetable, has become an object of inland horticulture, though it seems to require both sea air and sea soil.

Potarga, or Buttarga.

POTARGA, or potargo, as it is commonly called in England, is the buttarga of the Italians, Greeks, Armenians, and other inhabitants of the coasts of the Mediterranean, Archipelago, &c. being nothing more than the hard roes of fish slightly salted and dried hard; in which state, they will keep for years. Buttarga is, among the Italians, a favourite companatico, as they term all food eaten only with bread;

for which we have no correspondent expression; and furnishes them, particularly during Lent, with a maigre substitute for dried beef, sausage, tongue, and ham, but is sold at a much higher price than either of these articles. The principal fishery, by which these roes are supplied, is that of the grey mullet; which, though not otherwise by any means a bad fish, is mostly valued for the buttarga that it produces. There can be no sort of doubt, that the British fisheries might make this article a source of considerable profit. Vast quantities of fish, opened at sea, have the roes thrown away as useless; which, if immediately salted and dried hard, would not only amply recompence the labour, by affording them a delicacy of which few, perhaps, have any adequate idea, but also furnish an agreeable present for friends where the quantity might be small, or find a ready sale at home the moment its excellence became generally known. Though we cannot boast a sturgeon-fishery, which enables Russia to supply Europe with caviar; we have, among others, the cod, which would alone produce an almost-inexhaustible store of a very respectable substitute either for caviar or buttarga. Indeed, the hard roes of nearly all sea fish, not of so large a grain as those of the salmon, may be converted into buttarga by the same simple process; which we shall, therefore, more particularly describe.—The fresh roes being instantly sprinkled with salt,

are carefully hung up to dry, with all possible precaution against breaking the skins or membranes in which they are inclosed; as that accident, however, sometimes unavoidably occurs, the roe must, on the skin's bursting, be entirely freed from all the skin and strings, by means of a wooden fork, without breaking the pea or grains of spawn, and put into skins or bladders, a little salted, flattened in form, and thus hung up to dry. So curious are the Greeks, as well as the Italians, in preparing their best buttarga, that they often cut out a piece of the fish's belly, in a long triangular shape, from that thin part to which the double roe naturally adheres; when this piece of the fish, with the scales on, and the point of the angle upward, being folded over, sticks to that end of the roe, as a sort of stay or cap. Where this is not done, they frequently dip the roes in melted virgin wax, two or three inches deep from their pointed top; which equally well preserves them, when dried, for exportation to distant countries. The buttarga is usually cut in thin slices, and eaten with oil and lemon juice; or it may be grated, and eaten on slices of bread and butter.

Curious but simple Mode of Bleaching and Preparing fine Drying Oils, for Artists, &c.

THESE important objects are accomplished by the following very simple process—Take any oil intended for ma-

king up fine colours; and, having supersaturated with common salt about the same quantity of water, mix the whole well together, in a glass or stone bottle. Place it in the sun, shaking it frequently; and, in a few days, it will become a delicate white and excellent drying oil. The Russians use also quick lime, or charcoal dust of Lobwiz.

Lemon Cream.

PUT a quart of cream, with the yellow rind of a lemon, in a saucepan, over a moderate fire, and keep it well stirred till it gets new milk warm. Then, having well sweetened the pulp and juice of three lemons, so as to overpower their acid and prevent its turning the cream, add half a gill of orange-flower water, and six whites with two yolks of beaten eggs: put them to the warm cream; and stir the whole as much as possible, till it begins to thicken; when, taking it instantly off the fire, strain it into a dish or glasses, and let it stand to be served up cold.

Oil of Venus, a celebrated French Liqueur.

INFUSE, for a month, in nine quarts of the finest brandy, three ounces each of skirret seeds, and carraway seeds, four ounces of daucus creticus seeds, four drams of mace, and an ounce of cinnamon, all finely pulverized. Distil the whole in a water bath; and, having drawn off six quarts, return it into the alembic, and cohobate. On obtain-

ing, by this second distillation, about five quarts of spirit, suffer the fire to go out, and then compose a syrup in the following manner—Pour a strong decoction of saffron in water, boiled to the thickness of oil, and as hot as possible, on seven or eight pounds of sugar. When it is quite melted, and become cold, pour the spirit on the syrup. This mixture, being too thick for filtration with blotting paper, must be run through a cotton bag. When properly made, it is a most charming cordial; such as, indeed, the distinguished name might lead us to expect from a people so very gallant—our readers may pronounce this word which way they please—as the French are ever ambitious of being esteemed.

White Onion Soup.

BOIL, or rather stew, over a gentle fire, in two quarts of strong broth, four or five large onions, peeled and chopped small. Then slice a French roll, and putting about half of it in the broth, and the rest at the bottom of the soup dish, beat up the yolks of four eggs with half a pint of cream, and stir them well in to prevent the soup from curdling. When the eggs are well incorporated, and sufficiently done, pour the whole over the slices of French roll in the soup dish, and serve it up garnished with small boiled onions. This is a very agreeable and salutary soup; particularly excellent for all valetudinarians af-

flicted with the stone or gravel, gout, rheumatism, or asthma.

Art of making an elegant Hen's Nest.

POUR over an ounce of finely-shred isinglass, boiling water barely enough to cover it; and, in five minutes, pouring off the water, boil the isinglass in a gill each of cream and new milk, with a couple of spoonfuls of rose water and as much sifted sugar. Strain it through a sieve, and keep stirring it till it stiffens. When it gets nearly cold, take off the top, and leave the sediment, which will fill seven or eight egg shells. In the mean time, having blown out the contents of so many eggs, by the smallest holes possible, and washed the shells perfectly clean, fill them up with this blamange, and set them first in salt to stiffen, and afterward in cold water, till they are hard enough to peel. Then lay them in a bason, with a quantity of lemon peel cut so as to resemble straw; pour next day some clear jelly almost cold over the blamange eggs; and, on the jelly's becoming quite stiff, turn the whole out into a dish, and serve up the hen's nest complete.

Capital Method of Dressing a Calf's Head like a Turtle.

GET a calf's head with the skin on, from which the hair must be scaled off like that of the feet; and, after cleansing it, and letting it soak for some time in cold water, boil it in a cloth till quite tender. Then, either take a gallon of

good veal stock; or, make a strong broth with the liquor in which the head was boiled and some veal, a fowl, crust of bread, onions, sweet herbs, seasoning, and a little mace, all well boiled and strained. Cut the head up into pieces about two inches square; and, having boiled some veal cut into large dice forms, well seasoned, till nearly done, in stock or the scalp liquor, put the pieces of head and of the veal in a large stewpan, with three pints of the broth, a pint of Madeira or white wine, and a couple of anchovies. This being boiled up, scummed clean, and taken off the fire, make a rich forcemeat, roll it up in balls, boil them in water about a minute, and put them in the stewpan to the meat. Then make the yolks of six boiled eggs and two raw ones, into turtle egg balls, with a little mint, sweet herbs, Cayenne pepper, and a tea-spoonful of flour; give them, also, a boil up in water, and add them to the rest. In the mean time, for imitating the entrails of a turtle, get some calf's chitterlings boiled tender, cut them in pieces two inches long, and put them to the meat. Then take part of a calf's liver, cut it in pieces, fry it slowly with butter, and put it into the stewpan; together with the brains fried separately, after being coloured green with spinach juice. Lastly, squeeze in a Seville orange and three lemons; and, adding half a pound of fresh butter, with some mint, thyme, parsley, green onions, lemon or orange peel, &c. let it simmer a quarter of an hour, season it

to palate, scum the whole carefully, and serve it up in a soup dish, garnished with fried forcemeat balls, sippets, and slices of lemon. If the head be not large, some pieces of a calf's feet may be boiled very tender, and put to the rest, in order to render it more richly gelatinous. The fried forcemeat balls may be made excellent with the sweetbread of the veal or some lamb minced with twice as much suet or beef marrow, some crumbs of bread, two eggs, a little mace, lemon peel, and a boiled onion, all beaten together for some time with salt and pepper; and then having the hard yolks of three eggs cut small mixed up with it, and made into balls for frying. This will be found a charming substitute for a real turtle.

Boiled Mackarel.

THE best way of boiling mackarel, as well as most other fish, is by simply putting them into cold water, with a little salt and a bunch of suitable herbs, and letting them rather simmer than boil till they are enough; which, in mackarel, may be known by their beginning to split at the tail. For mackarel, faggots of fennel and parsley are alone sufficient; but there should be a considerable quantity of each of these herbs, as they are to be chopped when boiled, and mixed plentifully with melted butter for sauce. It may, however, be thinner of the herbs, when gooseberry sauce is also served up in a separate bason, boat, or sauce tureen.

Soused Mackarel.

AFTER boiling mackarel as above directed, take them out of the liquor, and boil in it a few pepper-corns, with some bay-leaves, salt, and vinegar. When the fish are cold, pour over enough of this sousing liquid completely to cover them; and they will not only be very good, but continue so a considerable time.

Broiled Mackarel.

AFTER cleaning and wiping dry the mackarel, split them down the back, flour them well, sprinkle them with pepper and salt, and broil them gently over a clear fire. The sauce may be plain butter, with soy or ketchup. Some, after the seasoning, lay in each a sprig of fennel; and, when done, take it out, and make a mixture of chopped parsley, green onions, and fennel, with pepper, salt, and lemon juice, to supply its place. Others, cutting off the heads, take out the roe at the neck end and boil it in a little water; then, bruising it with a spoon, they beat up the yolk of an egg, with a little nutmeg, shred lemon peel, thyme, and boiled parsley chopped fine, salt, pepper, and a few bread crumbs, which they mix well together, fill with it the mackarel, flour them, and broil them unsplit. This is called broiling mackarel whole; and the sauce is plain butter, with soy, &c.

Collared Mackarel.

BONE the mackarel, take away the

roes, and rub over the inside with a mixture of allspice, a blade of mace, a clove or two, some salt and pepper, all finely pounded; and some nicely chopped parsley, thyme, sage, marjoram, and savory. After rolling them up, and tightly binding them with tape, boil them in the salt and water till enough done; then, taking out the collars, put into the liquor at least an equal quantity of vinegar, boil it up, pour it over the cold collars, and keep them well covered in the pickle. It may be eaten in slices, like collared eels, &c.

Baked Mackarel.

LAY the mackarel in a proper baking pan; season them well with salt, pepper, and spice; add a few bay-leaves, and a little butter; tie strong paper over the pan; and let them be baked in a soaking oven. They may be eaten with plain butter, and soy or ketchup.

Potted Mackarel.

IN order to pot mackarel, prepare them by baking as directed in the preceding article; and when cold, bone them, place them in a potting pot, and cover them with clarified butter.

Caveach, or Pickled Mackarel.

CUT every mackarel into five or six round pieces, without splitting the fish; and, having finely pounded and well mixed together some long pepper, a good deal of nutmeg, a little mace, and

some salt, make two or three small holes in each piece of fish, fill it with the seasoning, rub the whole well over with the same, and fry them of a good brown colour in fine oil. When they have stood till they are become cold, put them in a stone jar, with vinegar to cover them, and pour over the top a complete surface of oil. In this state, they are very delicious; and, if kept well covered, will continue so a long time. As mackarel, are, even in London, sometimes extremely plentiful and cheap, it has been thought proper to give a variety of modes for dressing this excellent fish, and thus render it more extensively useful; particularly, as it so soon spoils, if not eaten or preserved immediately on its first arrival. By the change, too, in the modes of dressing, when judiciously varied, it may be prevented from ever cloying by sameness during the few months it remains in season. This is an object of no slight importance.

Gooseberry Sauce for Mackarel.

THE best method of making gooseberry sauce is by simply boiling the gooseberries tied up in a piece of muslin; and, when quite tender, mashing them in a bason with a little butter and a large proportion of sugar. Many persons are so fond of this sauce, that they can scarcely ever relish boiled mackarel without it.

Delicate Muffin Pudding.

BOIL, in a pint of milk, a bit of le-

mon peel, and a leaf of laurel or a little cinnamon, with sugar also to palate, about eight or ten minutes. Having put three of the best muffins in a large bason, strain over them the hot milk; and, when quite cold, mash them well with a wooden spoon. Then pounding about an ounce of blanched almonds, mix them well in with about a quarter of a pound of any dry preserved fruit, such as apricots, cherries, or plums, a little grated nutmeg, three beaten eggs, and a couple of table-spoonfuls each of brandy and orange-flower, and bake it with puff paste round the dish, or boil it tied up in a bason. In either way, it will prove delicious. It may be made plainer, and very good, by obvious omissions, and substituting nicely picked currants for dry sweetmeats. Muffins, indeed, make a very agreeable and delicate pudding, without the insertion of any fruit at all.

Admirable Essence of Anchovy.

PUT as much water into a stewpan, on half a pound of the finest anchovies, as will make, with their liquor, the quantity of nearly three pints; with a little scraped horse-radish, a small sprig of thyme, three or four chopped shallots, a blade of mace, about a dozen pepper-corns, a few bits of lemon peel, a gill of good beer with a little sugar, or half a gill of red port, and half a gill of either the best ketchup or soy. After the whole has boiled together for at least a

quarter of an hour, rub it with a wooden spoon through a fine sieve; and, when quite cold, put the essence up in bottles, and keep it closely corked for use. This excellent method will remain good for a long time.

Genuine Bristol Cakes.

THE following, we are assured, is the true method of making the celebrated Bristol cakes—Mix half a pound of the finest sifted wheat flour with a quarter of a pound each of pounded and sifted loaf sugar and fresh butter, and four yolks with two whites of eggs. Having well united the whole together in a bowl or pan—which is usually done, at Bristol, with the hand only—add half a pound of nicely-picked currants, and stir them well also into the mixture. Having, in the mean time, rubbed over a large plate of tin with butter, drop on it the mixture for forming each cake, from a table-spoon, and set it in a brisk oven, taking great care that they do not remain long enough to burn.

Green-Peas Soup.

THERE are many methods of making soup with green peas; but most of them are combinations of so many articles, and have so little of the pea flavour, that they seem scarcely entitled to this distinguishing name. Those who approved the richer and more complex modes, may stew peas in their favourite soup of

any kind, and thus readily obtain their wish. The following, however, will be found an excellent, plain, and unexpensive, family method—Having shelled half a peck of fine green peas, boil the well-washed shells, till very soft, in three quarts of water, with an onion, some pepper and allspice, a bunch of mint and other herbs, and another of parsley, and strain off the liquor. Then boil the peas in a quart of water, with a little sugar; and, heating the strained liquor, add that also. In the mean time, having chopped all the parsley and green herbs small, and fried them with a quarter of pound of butter and a little flour and salt, add them to the soup, with another quarter of a pound of butter rolled in flour; let them boil three quarters of an hour, season to palate, and serve it up in a tureen, with thin slices or sippets of bread, dried before the fire, but not toasted or browned, placed on a plate. French roll is still better than bread. If a fine colour be desired, add half a pint of spinach juice just before taking up the soup; but it must not be afterward suffered to boil.

Art of Manufacturing the fine Red and Yellow Morocco Leather as practised in Crim Tartary.

THE celebrated Tour of Mrs. Guthrie, in Taurida, or the Crimea, commonly called Crim Tartary, which was made by that lady in 1795 and 1796, furnishes the particulars of this interesting arti-

cle. In the city of Karasubazar, Mrs. Guthrie informs us, there is an ancient manufactory of Morocco leather, where great quantity are prepared with the skins of the numerous flocks of Tauric goats. The process is thus described—After steeping the raw hides in cold water for twenty-four hours, to free them from the blood and other impurities, the fleshy parts are scraped off with proper instruments; when they are macerated for ten days in cold lime water, to loosen the hair, which is likewise scraped off as clean as possible. Being then soaked in cold common water for fifteen days, they are trod or worked under foot in a succession of fresh waters; till, at length, an admixture of dog's dung being added, they receive a second scraping, and are drained of their humidity. They next proceed to what they denominate feeding the skins, by steeping them four days in a cold infusion of wheat bran; and then in a decoction of twenty-eight pounds of honey to five pails of water, cooled to the temperature of milk from the cow. After remaining thus steeped the same period, they are put into a vessel with holes at the bottom and pressed till all the liquid has escaped. Lastly, they are steeped, for another four days, in a slight solution of salt and water, one pound only to five pails, when the leather is quite ready for the reception of the dye. A strong decoction of *Artemisa annua*, or southernwood, in the proportion of four

pounds to ten pails of water, seems to be the basis of all the different colours which they give to the Morocco in the Taurida, Astracan, and the other cities formerly belonging to the Turkish empire, where the secret has till now remained. When a red colour is required, one pound of powdered cochineal is gradually stirred into ten pails of the fine yellow decoction of Artemisa, with five or six drachms of alum spread on the leather, in a proper vessel. They are next worked under foot, in an infusion of oak leaves in warm water, till they become supple and soft; when they are finished, by being rinsed in cold water, rubbed over with olive oil, and calendered with wooden rollers. Yellow Morocco leather is dyed with a stronger decoction of Artemisa, twenty pounds to fifteen pails of water; nothing being added, but two pounds of powdered alum, which is gradually introduced, by half a table-spoonful at a time. Each skin is twice stained, previously to the final operations of oiling and calendering. It is also necessary to remark, that the skins are prepared in a somewhat different mode for the yellow Morocco leather, than for the red. Neither honey nor salt is used; but, instead of the decoction of honey, immediately after the skins are taken out of the wheat bran infusion, they are steeped two days in an infusion of oak leaves: after which, they are next rinsed in cold water, and thus made ready for staining yellow.

Mrs. Guthrie candidly acknowledges, that the above is all the certain information which she has been able to obtain on this curious subject; as she could by no means depend on the vague reports which she had heard relative to the colouring matter added for staining the green and blue kinds. It may, however, be presumed, that the light, which this lady has thrown on the process of dyeing Morocco leather in general, will sufficiently guide our manufacturers to a judicious search after those particular but inferior objects which yet remain undiscovered.

Famous Tablettes de Guimauve, or French Lozenges of Marshmallows, being their grand Remedies for all Sorts of Coughs.

THESE lozenges, which are of two sorts, simple and compound, are considered, throughout France, as among the very best remedies for coughs of almost every description. They are, undoubtedly, excellent; and the article long sold in England, under the name of lozenges of Blois, is supposed to be little or nothing else than the common French marshmallow paste formed into lozenges, which are thus made, being the first or simple sort—Cleanse and scrape roots of marshmallows freshly taken out of the earth; and, boiling them in pure water till they become quite soft, take them out of their decoction, be at them in a marble to the con-

sistency of a fine smooth paste, and place it on the top of an inverted sieve to obtain all the pulp which can be forced through the sieve with the assistance of a wooden spoon. Then boil a pound and a half of loaf sugar in six or seven ounces of rose water, to a good solid consistence; and whisk it up, off the fire, with a quarter of a pound of the marsh-mallow pulp: after which, place it over a gentle heat, to dry up the humidity, stirring it all the time; and when a good paste is formed, empty it on paper brushed over with oil of sweet almonds, roll it out with a straight rolling pin, and cut it into lozenges with a proper tin lozenge cutter. These lozenges are adapted to sheath and soften the acrimony by which the cough is excited, to thicken the serosities which fall on the breast, and to promote expectoration. For these purposes, a small lozenge must frequently be suffered to melt gradually in the mouth. Marshmallow lozenges are also often made, without heat, by beating the roots to a pulp, pounding them with pulverized sugar to a paste, rolling it and cutting it out, and drying them in the shade. The compound lozenges of marshmallows, celebrated as famous for curing the most inveterate coughs, the asthma, and even consumption of the lungs, on taking in like manner about a drachm at a time, are thus made—Take two ounces of the pulp of boiled marshmallow roots; three drachms each

of white poppy seeds, Florentine iris, liquorice, and powdered gum tragacanth. Pound together the white poppy seeds, iris, and liquorice, and then add the powdered tragacanth. In the meantime, having boiled a pound of loaf sugar dissolved in rose water to a syrup of good consistence, mix into it, off the fire, first the pulp, and then the powders, to compose the paste; which is to be rolled out on oiled paper, and cut into lozenges, in the same manner as the former. This, too, is sometimes made without fire, by mingling the beaten root, powders, and sugar, in a marble mortar, till the whole becomes a fit paste for the purpose. These lozenges are occasionally rendered more detersive, by adding a scruple of the flowers of benzoin. If the directions here given be strictly followed, the efficacy of these pleasant and powerful lozenges may in general be well relied on.

Turkish Rouge; or, Secret of the Seraglio for making an admirable Carmine.

INFUSE, for three or four days, in a bottle of the finest white wine vinegar, half a pound of Fernambourg Brasil wood, of a golden red colour, well pounded in a mortar. Boil them together half an hour, strain them through linen, and place the liquid again over the fire. In the mean time, having dissolved a quarter of a pound of alum in a pint of white wine vinegar, mix the two

liquids, and stir them well together with a spatula. The scum which now arises, on being carefully taken off and gradually dried, will prove a most beautiful, delicate, and perfectly inoffensive, rouge or carmine.

Method of Preparing Soy, commonly called India Soy, as practised in Japan and China.

THE inhabitants of these oriental countries cultivate, as food, instead of the European kidney beans, a similar sort of leguminous pulse, called by botanists dolichos, and comprehending several species; among which, is the dolichos soja, or soya, of Linnæus. This plant, which is entirely rough, rises to about six feet in height; its flowers are small, scarcely appearing above the calyx, and nearly of a violet blue colour. The rough pods contain, in general, only two seeds, or beans; which, in shape, size, and taste, differ little from our garden pea; except, indeed, that they are slighted flatted, and somewhat inclined to an oval form, having a black speck on the part where they begin to germinate. From these beans, the soy is chiefly prepared; and, in Japan, after the following manner—Being first boiled till tender, they are well bruised, or mashed; and mixed with a like quantity of wheat or barley meal, coarsely ground. This mixture is closely covered, and placed in a warm situation for twenty-four hours, that it may

ferment; after which, the same quantity of salt as there was of the beans, with water about equal in measure to the whole, is next added, and then stirred well together. It is then left, closely covered, for two or three months; being daily stirred or milled in the manner of chocolate, and again immediately covered. At the end of about that time, it is strained or expressed through linen or cotton cloth; and the liquor, which is preserved in wooden vessels, becomes clearer and better the longer it is kept. The remaining mass, in the mean while, has fresh water added; and being well agitated, two or three times a day, is soon ready for straining, though generally of an inferior kind. This is the process used by the Japanese, who are said to be the original inventors of soy, and have still the reputation of producing the best; which, however, is not altogether so certain, as that it is sold at the highest price. The Chinese prepare it admirably, as well as in large quantities, in the following manner—Thirty-five pounds of the beans, being first washed, are boiled, with a moderate portion of water, in a covered vessel, till they can be readily pressed between the fingers, which is seldom longer than a few minutes. Being then turned into a sieve, when the water has run off, but while they still remain moist, they are stirred round in meal made with other beans of the same species, till it entirely co-

vers them. They are next put into sieves or laid on smooth mats, to the height or depth of an inch and a half; which being deposited in a basket covered with mats, are suffered thus to remain three or four days, till the composition begins to wear a mouldy appearance. After a slight exposure to the air, they are now dried by the powerful warmth of the sun, or even a still stronger heat, till they can sustain the stroke of a hammer; when they are freed from the meal and mouldiness with which they were covered, by rubbing them well between the hands, and put into earthen pans. In the mean time, a pickle composed of twenty pounds of salt and a hundred pounds of spring water, having been purposely prepared, is immediately poured over the beans, in the respective pans; which, during the day, are openly exposed to the sun, but closely covered every night, or else kept constantly in an equal degree of heat, for the space of six weeks, till their substance be entirely extracted. On the liquids being observed to have become thick, and of a dark brown colour, it is poured off, and repeatedly boiled, to render it of a still thicker consistence. During these boilings, a little sugar, with ginger and other spices, are added; and, after it has stood a few days, it is finally strained, and put up in glass flasks for sale. The Japanese export their soy in small wooden vessels; but the Chinese, in flasks packed in wooden

boxes. Both have, for a long time, been in general use throughout India, where soy is placed on the table, at each meal, as common as salt with us, for the purpose of dipping in it not only fish, but flesh, and various other articles of food. Having, in Europe, originally received soy from the East Indies, it has generally been here called Indian soy; though it does not appear to be even yet commonly made in any part of India. Professor Beckmann, from whose ingenious observations on this subject the present article is in a great measure translated, remarks that, in his opinion, the preparation of soy, even in Europe, would not be attended with the smallest difficulty, were it possible to cultivate the beans. Bergius, however, he confesses, gives his countrymen, the Swedes, little hope that this can ever be effected by them; chiefly, because the plant blows so late in green-houses, that their summer is gone before the seed ripens. This, however, is not unfrequently the case with other exotics reared by our gardeners in hot-houses: which, only beginning to blow when their nourishment decreases, and occasions a stoppage of their growth, may happen too late in a too-fertile soil, or when they have a superfluity of nourishment; while, on the other hand, when transported into a somewhat poorer soil and an open situation, where they have of course less shelter, though they never grow so quick nor so long, they blow

earlier. Hence it arises, that many exotics, when planted in the open air, produce ripe seeds, which could never be obtained from them while they were preserved in green houses as curiosities and favourites of the florists and gardeners. For these reasons, Professor Beckmann advises, as an experiment worth trial, the planting of these beans in open fields: being inclined to believe that, in many summers, they would certainly produce ripe seeds; more particularly, as Jacquin expressly declares, that they grew well, in the open air, at Vienna. Even should his conjecture fail to be realized, this would not, at any rate, interfere with the idea of Bergius; who is fully of opinion that, by the same or a similar process, soy might be prepared from our peas and beans. It would, however, he admits, have the grand fault of being too cheap, and of thus soon becoming common.

Chaptal's Grand Principle in the Art of Dyeing.

It is well known, by all who are acquainted with the art of dyeing, that every thing in a great degree depends on the proper use of mordants, or mordicants; being those substances which are employed for the purpose of macerating the stuffs, and rendering them capable of imbibing the peculiar dye. A thorough practical knowledge of all the different mordants adapted to certain

colours, as to particular stuffs, can only be minutely ascertained by experience; but, as the fine Turkey red colour communicated to cotton by means of madder, depends chiefly on the mordants employed in that process, by translating the famous Chemical Reflections of Monsieur Chaptal, on the effect produced by Mordants in Dyeing Cotton Red, as lately published in the French Annals of chemistry, a complete view will be afforded of this grand general principle in the art—"The case," says Monsieur Chaptal, "with regard to the beautiful red colour given to cotton by means of madder, is the same as that of certain medicinal preparations, the ridiculous receipts for producing which have been long respected, through weak apprehensions of altering the effect by attempting the smallest change in the process. The labour of a month would scarcely suffice, to terminate all the various operations formerly judged indispensably necessary for obtaining that beautiful colour called the Turkey or Adrianople red. Soda, oil, gall nuts, sumach, sulphate of alumine, blood, the gastric liquor, madder, soap, and nitro-muriate of tin, are each, with this view, successively employed. The true means of simplifying this process is not by labouring at hazard, and making trial of the different methods said to be practised, without an experimental guide or scientific principles. Such a mode of proceeding rarely, and by very slow steps, leads to

any successful result. I know only one method of making effectual progress in the arts; that of bringing back, and reducing to simple principles, all operations whatever: thus obtaining fixed points of departure to which may be referred every result, and each stage of our labours. The art of chemistry is now sufficiently advanced to supply us with these fundamental principles; we have, therefore, only to establish them. They will thus, in the hands of the artist, become what formulæ are in the head of the mathematician. I shall accordingly attempt to afford an example, by subjecting to chemical principles the three chief mordants in dyeing cotton; viz, oil, gall nuts, and alum. Cotton, it is well known, does not receive the red of madder, in a fixed manner, till it has been properly impregnated with oil; the red impressed by printing is far from possessing an equal degree of fixation; since it will, when washed with soda, be found to give way. This preliminary preparation of cotton for dyeing, is effected by forming a cold saponaceous liquor with oil and a weak solution of soda in water. The use of this alkaline ley has no other advantage than that of diluting and dividing the oil, and enabling the dyer to convey it to every part of the cotton with ease and equality. Pot-ash, I have found, produces the same effect as soda: and this, in my opinion, deserves more consideration; as soda, which is both scarce and

dear in the north, may be supplied by pot-ash, which is there very common. It follows from this principle, that neither soda, nor oil, of all sorts, can be indiscriminately employed. That the soda may possess the proper qualities, it must be caustic, and contain little muriate. It must not be made caustic by lime, as that renders the colour brown. Its causticity must be acquired by its calcinment. Carbonate of soda, and soda containing much muriate, mix very imperfectly with oil. Such soda, therefore, as has long been prepared, or is in a state of impurity, cannot be applied to the purpose of dyeing in this way. The choice of the oil is full as essential as that of the soda. To be good, it must both perfectly unite with the ley of soda, and remain in an absolute and permanent state of combination. The finest oil is not the fittest for this dye; but that is to be preferred which contains a large portion of the extractive power. Fine oil does not preserve its state of combination with the soda, while it requires such a strength in the ley as must prove injurious to the subsequent operations. The latter oil forms a thicker and more durable combination, and requires only a weak ley of one or two degrees. It follows, from the principle that the ley of soda is employed merely to divide, dilute, and convey, the oil, in an equal and easy manner, to all parts of the cotton, that, if the oil be not well mixed, the cotton

which passes through this mordant will take the oil unequally, and the colour be, in consequence, badly united. This dyer, therefore, places the entire secret of a well-united and strong colour, in the choice of suitable oil and soda. It results, from these principles, that the oil should be in excess, and not in a state of absolute saturation, since it would in that case, abandon the stuff on being washed, and leave the colour dry. After the cotton has been properly impregnated with oil, it next undergoes the operation of being galled. Several advantages are attendant on the use of the gall nuts—First, the acid which the gall nuts contain decomposes the saponaceous liquor imbibed by the cotton, and fixes the oil; secondly, their character of animalisation has the effect of predisposing the cotton for the reception of the dye; thirdly, their astringent principle, by uniting with the oil, forms a compound that blackens as it dries, is not very soluble in water, and has the greatest affinity with the colouring principle of the madder. By mixing a decoction of gall nuts with a solution of soap, the dyer may readily acquire a perfect knowledge of this last combination, and well study its properties. The results, from these principles, are—First, that no other astringent, whatever quantity may be employed, can supply the place of the gall-nuts; secondly, that they ought, for the purpose of rendering their decomposition both

speedy and perfect, to be strained as hot as possible; thirdly, that the cotton, after being galled, in order to prevent its assuming a black colour, which would injure the brightness of the intended red, must be expeditiously dried; fourthly, that as, in damp weather, the astringent principle communicates a black colour to the cotton, and it dries slowly, the best drying weather should be chosen for using the galling process; fifthly, that the cotton, for making an equal distribution of the decomposition on every part of the surface, should be pressed together with the utmost care; and, sixthly, that a due proportion, between the gall nuts and the soap, is necessary to be established. If the former predominate, the colour proves black; if the latter be in excess, that portion of oil which fails of being combined with the astringent principle escapes in the washings, and the colour is consequently left poor. The third and last mordant employed for dyeing cotton red, is sulphate of alumine commonly called alum. This substance not only possesses in itself the property of heightening the red of madder, but assists in giving a solidity to the colour by its decomposition and the fixation of its alumine. By mixing a decoction of gall nuts with a solution of alum, the dyer will sufficiently discover the effects of alum in dyeing cotton. The mixture immediately becomes turbid; and, a greyish precipitate being formed, it is,

when dried, insoluble with water and alkalies. All that takes place in this chemical experiment may be observed during the process of aluming by the dyer. When cotton is galled, and plunged in a solution of the sulphate or acetate of alumine, it immediately changes its colour, by becoming grey; while the bath obtains no precipitate, because the operation takes place in the fabric or tissue of the cloth itself, where the matter remains fixed. If, however, the galled cotton be passed through a too warm solution of alum, a portion of the galls escapes; and the decomposition of the alum, which then appears in the bath, diminishes the proportion of the mordant, and impoverishes the colour. Here, therefore, is a combination of three principles—the oleaginous, the astringent, and the alumine—constituting a mordant for the red dye of madder; each, when separately employed, failing to produce either the same quality of fixation or the same lustre of colour. Indisputably, this is the most complex mordant known in the art of dyeing; and presents chemistry with a sort of combination which it is of the utmost importance to study. From precision in this combination, and the judgment employed by the artist to produce it, a beautiful colour may be expected; but though, on merely taking the clue of experiment as his guide, he may possibly conduct himself through the labyrinth of these numerous operations, it

will be very difficult for him either to simplify his progress in the business or bring it to any great degree of perfection. It is, however, only by reasoning on his operations, and calculating both the result and the principle of each, that he can hope to become a master of his processes, so as to correct accurately their faults, and obtain invariable effects. The practice of the most experienced dyer will, without this, afford nothing but the discouraging alternatives of success and disappointment. “I wished, therefore,” concludes Monsieur Chaptal, “in this short analysis of the process for dyeing cotton red, which is the most complicated of any, to afford a strong instance of what chemistry can effect in the arts, when its principles are judiciously applied; and I may venture to assert, that the most uninformed workman employed in dyeing, will here find both the principle of his art and the rule of his conduct.”

Oriental Ottar of Roses.

THIS most costly perfume, the true ottar of roses, is sold in the East Indies at the exorbitant price of twenty guineas an ounce. It is, unquestionably, the most elegant and delicate perfume in vegetable nature; even a single drop of this ottar of essence of roses not only diffuses its fragrance throughout the most spacious apartments, but subdues or overpowers the strongest less-agreeable odours. The process by which it is

obtained from the odoriferous oriental roses in the East Indies, and by which it may be successfully imitated with our own, is as follows—Put into a still any quantity of freshly-gathered roses, with their flower cups entire, and add a third part of the weight in pure water. Mix the mass with the hand, and kindle a gentle fire beneath the still. As the water becomes hot, the interstices must be all well luted, and cold water be placed on the refrigerator at top. When the water begins to come over, the heat must gradually be diminished, till a sufficient quantity of the first runnings are drawn off. An equal weight of water with that of the flowers, or thrice the former quantity, is then to be added; the fire rekindled; and the same process repeated, till a due portion of the second runnings be in like manner drawn off. This being done, the distilled water is to be poured into shallow earthen or tin vessels, and exposed to to the air till next morning; when the ottar, or essence, will appear in a state of congelation on the surface. Being now carefully skimmed off, and poured into phials, the water, after straining it from the lees, is to be employed for fresh distillation. The dregs, however, which contain a comparatively equal degree of fragrance, ought carefully to be preserved. Ottar of roses is frequently adulterated, even in the East Indies, by distilling with the flowers the raspings of red sandal wood. The fraud, however, is easy to

be detected; not only by the weakness of the odour, but by the fluidity of the sandal oil, which exposure to the air fails not of congealing. If a perfume entirely equal to the oriental ottar of roses cannot be expected from our less-fragrant flowers, the above process will at least produce a most delightful essence of roses.

German Horse-Radish Sauce.

THIS famous sauce, so relishing to eat with roast or boiled beef, &c. hot as well as cold, is thus made—Take a large stick of horse-radish, quite fresh out of the ground; and, after washing and scraping it clean, and cutting away the ends with all impurities, grate it fine and smooth, on a trencher, by means of a large and sharp round grater: then, putting it into a sauceboat or tureen with a cover, add two lumps of sugar, three table-spoonfuls of boiling broth, or even water, two spoonfuls of the best vinegar, and a little salt. Mix them well together, till the sugar be entirely dissolved and completely incorporated. This sauce, though immediately fit to eat, will remain good two or three weeks, provided it be kept closely covered.

Purified Syrup of Molasses.

In many parts of the continent of Europe, a method has for some years been successfully practised, on a large scale, of divesting molasses, or melasses, vulgarly called treacle, of its peculiar mawkish and unpleasant taste, so as to ren-

der it, for many purposes, little less useful and pleasant than sugar. Indeed, unless, it be for cordials mixed with spices, or in domestic dishes where milk is an ingredient, it may very generally be substituted for sugar. The process for thus preparing it is sufficiently simple, and by no means expensive—Boil twelve pounds of molasses, with three pounds of coarsely-pounded charcoal, in six quarts of water, over a slow fire. After the mixture has been stirred together, and simmered for at least half an hour, decant it into a deep vessel; and, when the charcoal has subsided, pour off the liquid, and again place it over the fire, that the superfluous water may evaporate, and restore the syrup to about its original consistence. Thus refined, it will produce twelve pounds of a mild and good syrup, proper for use in many articles of food, &c.

Lombardy Eels, &c. Soused or Marinaded.

THE lakes of Lombardy supply such innumerable quantities of eels, that they are as commonly sold soused or marinaded for keeping, in many parts of Italy, as salt herrings, pickled salmon, &c. are in England. The method of thus preparing them is as follows—Having well scoured with sand and thoroughly cleansed the eels, but without skinning them, wash them in several waters, cut them into pieces of four or five inches long, and fry them in oil or

good lard. When this is done, make a good souse or marinade, by boiling equal quantities of vinegar and water, with salt, bay leaves, rosemary, ginger, capsicum, and any other spices, to palate; correcting, with a little boiling water, any excess of the saline or acid taste of the liquor. It should not be very strong, unless where it is intended for keeping all the year, or for sea voyages. Enough of this liquor just to cover the eels being poured over them, they are in a few days fit to eat. The Italians generally eat them cold, as we do salmon, with a little of their own liquor and olive oil, garnishing the dish with sprigs of parsley. They are, however, sometimes warmed in a stewpan with their own liquor; and a bit of butter rolled in flour; having lemon juice squeezed over, on serving them up. This marinading process is, in Italy, not confined to eels only; as any fresh or salt water fry may be thus preserved and eaten. Fish bones are less troublesome this way than any other, being partly destroyed by the acid. For barbel, in particular, of a tolerable size, when fresh killed, cleansed, cut in steaks of a little more than half an inch thick, dried, and fried, this will be found an excellent method. The small fish, of all sorts, after being properly cleansed may be fried and marinaded whole.

Excellent Italian Peas Soup.

THIS rich, unexpensive, and truly

excellent peas soup, is thus easily made—Cut in quarters six cucumbers, and the hearts of six cabbage lettuces; and put them, with a quarter of a pound of butter, a pint of young green peas, and a large onion, into a stewpan, over a slow fire. Cover it down close, and let it stew two hours. In the mean time, boil a pint of split peas in three pints of water, for about an hour; then, pulping them through a sieve into their own liquor, and adding both to the first mixture in the stewpan, boil the whole together, seasoned with a little pepper and salt, for about a quarter of an hour. If it should not prove of a sufficient consistence, which will seldom happen, add a little thickening of flour and butter, but it is to be served up without any straining.

Bird Lime.

THE best British bird-lime is prepared from the bark of our common prickly holly; called, by botanists, the lantana, or way-faring shrub. This resinous substance, from its possessing uncommon adhesiveness to feathers, and other dry or porous bodies, by which means the winged race are entangled and caught, has obtained the appellation of bird-lime. Dr. Darwin observes, that it much resembles the caoutchouc, or elastic resin, called India rubber, imported from South America; and is also similar to a fossil elastic bitumen found near Matlock in Derbyshire, both in its

elasticity and inflammability. This celebrated physician, philosopher, and poet, recommends the cultivation of holly, as well for the quantity of this elastic matter which it contains, as for its wood, to the attention of rural oeconomists; and assures us that, about thirty years ago, a person who had purchased a wood in Yorkshire, which abounded with holly trees, sold the bird-lime prepared from their bark, to a Dutch merchant, for nearly as much money as the estate cost him. The method of making bird-lime, in England, is as follows—Having peeled as much of the bark of the holly as will loosely fill the vessel in which it is intended to be boiled, and added as much river water as it would afterward contain, let it simmer over a moderate fire till the grey and white bark rise from the green, which commonly takes from twelve to sixteen hours boiling. Then, draining away all the water, separate the rinds; lay the whole of the green bark on the earth, in some cool vault, cellar, or other close place; and cover it well over, to a considerable height, with any green and rank plants or weeds, such as dock, thistles, hemlock, &c. When it has thus remained about a fortnight, it will be found to have rotted, and become a foul, slimy, and thick mucilage; which must be beaten in a large stone mortar, till it is rendered a uniform tough and stiff paste, without any discernable pieces of the bark or other sub-

stance. It is now to be taken out of the mortar; and washed in a running stream, till it be entirely cleansed from all apparent foulness. It is next deposited in a very close earthen pot, and left to ferment for four or five days; being scummed, in the mean time, as often as any remaining foulness arises. When this ceases to appear, it is to be put up into a clean earthen vessel, and kept covered for use. It has been suggested, that our bird-lime, if it could be sufficiently hardened, might probably be substituted for the caoutchouc gum resin, or Indian rubber. There are several other ways of preparing bird-lime from various viscous substances; particularly, the berries of misletoe, which are chiefly used in Italy. Great quantities of bird-lime are also made at Damascus; supposed to be a composition from sebastens, the kernels of which are sometimes found among it. Spanish bird-lime, though it resists water, is of an ill scent: we are not at all acquainted with its composition; but, probably, its preparation is somewhat similar to that of Germany. This milky juice which issues from the trunk of the celebrated bread-fruit tree, boiled with cacao nut oil, is also said to make a very strong bird-lime.

General Methods of using Bird Lime.

PUT as much bird-lime as may be wanted into a pipkin, adding a third part of as much finely clarified goose or

capon's grease, or nut oil, and place it on a gentle fire. Stir the whole, as it melts together, till thoroughly incorporated. Then take it from the fire, and stir it till quite cold. This is the practice, when intended for lining a number of twigs or rods, which are to be warmed a little over the fire, and have the cold bird-lime first wound around the whole of their tops; then, being drawn asunder, one from the other, and again closed, they are continually to be plied and worked together, till by smearing one on another a sufficient portion of the bird-lime is spread over each. Strings are to be prepared while the bird-lime is very hot, and in its thinnest state; besmearing them entirely, by folding them together in the bird-lime, and again unfolding them, till they are quite covered. Straw must likewise be prepared when the bird-lime is very hot and thin, as many as can well be at once grasped in the hand being done together. These, after dipping them, are to be tossed and worked before the fire, till each straw is besmeared with its due proportion for the purpose; when they are to be put up in leather cases, for occasional use. In winter, to prevent the bird-lime's freezing, either on twigs, bushes, strings, or straws, add in melting a quarter as much petroleum oil as capon's grease; this will preserve it from congelation by cold, however severe the weather, and keep it constantly supple and fit for use. These different

articles being properly smeared, and judiciously placed in the haunts of small birds, or spots whither they may be attracted, will not fail to entangle them. The arts of attracting them by a bird-call imitating their respective notes, by the display of food, or by what is denominated a stale or decoy bird, &c. are extremely various, and must always depend much for their success on the superior dexterity, ingenuity, and address, of those by whom they are contrived or practised. Some particular methods, as practised in different parts of the world, will be hereafter detailed.

Water Bird-Lime.

THE manner of preparing water bird-lime is as follows—Wash half a pound of good bird-lime in spring or river water, till it become perfectly soft; beat it well, to take out the water; and, after drying it, put it into an earthen pipkin, with as much goose or capon's grease as will render it fluid. When it becomes in this state, add a table-spoonful of strong vinegar, half as much oil, and a very small quantity of Venice turpentine. Then, stirring it well over a good fire, let it boil together for a few minutes, which completes the process. This bird-lime, which should always be warmed previously to using it, must be spread over the twigs, &c. in every direction. It is excellent for catching snipes, and such other birds as frequent marshy places. The Italians heat their

mistletoe bird-lime after the same manner; melting it, however, with an ounce of nut oil to a pound of bird-lime, and mixing half an ounce of turpentine off the fire, which also well qualifies it for the water. The Damascus bird-lime will not bear the wet, is soon injured by frost, and seldom keeps longer than a year or two at most. The Spanish is well adapted for this purpose; but there is none better than our own, when prepared as above directed. Bird-lime is far more used on the continent, and various other parts of the world, than in England. It might, however, be advantageously employed in destroying many noxious insects, and even the smaller quadruped vermin, &c. as well as in ensnaring the feathered race. We have here purposely omitted saying any thing about German bird-lime, which will be the subject of a separate future article. The best time of the year for making bird-lime in England is about Midsummer.

Somersetshire Bacon.

THIS greatly-esteemed bacon is cured in the following manner, during either of the last three months in the year—On killing a hog, the sides or flitches are first placed in large wooden troughs, and sprinkled all over with bay salt. Being left in this state, to drain away the blood and superfluous juices, for twenty-four hours, they are next taken out, and wiped very dry. Some fresh

bay salt is now well heated in a large frying pan; and, the troughs having in the mean time been well cleansed from the first drainings, and the flitches replaced, the hot bay salt is rubbed over the meat, till it has absorbed a sufficient quantity. During four successive days, this friction is every morning repeated; the sides being turned only twice, or every other day. If the flitches are large, as is generally the case, they should be kept three weeks in brine; being turned ten times during that period, and afterward thoroughly dried in the usual manner, without smoke. Unless the bacon be strictly managed according to these directions, it will never possess a flavour equal to Somersetshire bacon properly cured, nor even continue long in a sweet state.

Art of Rectifying Raw Malt Spirit by Agitation, for making it up into Gin, Brandy, or Rum, without the Use of a Still.

THIS is a valuable secret in the art of rectification, and very easily practised. The process is, in substance, thus described by Dr. Shannon—For a piece of raw spirit, as received from the malt distiller, at one to ten over proof, mix into thick batter a pound of finely-powdered and previously-killed plaster of Paris; add three pounds of previously-slacked fullers-earth, blended with water to the same consistence; and then stir in two pounds of finely-pulverized

charcoal. Reduce them with three or four gallons more of pure water: and then, while pouring the mixture into the spirits, let some person be well stirring up the ingredients; and another keep stirring the spirits, not only during this addition of the mixture, but for at least half an hour longer. This stirring, or rousing, as it is usually denominated, should be hourly repeated three or four times; and, if the mixture be made in a moveable or unfixed cask, which is the best method, it should be each time rolled for a few minutes, and placed bung downward till the next rousing. After the last time, however, it should be set up on one end; and have a cock placed near the bottom, with another a few inches below the part to which the liquor rises, for the purpose of drawing off daily samples, a few days, to compare with each other, as well as with samples of the same raw spirit, so as to mark the progress and effect of this species of rectification. On its being found quite free, in smell and taste, from the flavour of the malt or grain, it may be drawn off for immediate use. If intended for gin, to be prepared by agitation, make it up with lime water in the proportion of one gallon to six; if for British brandy, with clear filtered water, one to five. The rice water, for this purpose, is made with what is called conjee; that is, rice reduced to a jelly, by boiling it in a close vessel. A pound of rice reduced thus into conjee, will

be sufficient to make a hogshead of this rice water.

Cherry Beer, or Red Barley Wine.

THIS article has, like many others, a name to which it is, as now commonly prepared, by no means justly entitled. Whatever may have been its origin, when cherries probably formed a part of the composition, it is now made entirely without them, in the following manner—To a barrel of new table beer, or small ale, add about three pounds of molasses, with half a pound or more of ground logwood, and two ounces of almond cake. The almond cake may be procured at any respectable druggist's shop. Stir them well into the beer with a long stick put in at the bung-hole, and agitate the cask; after this has been two or three days repeated, let it stand to settle, and then draw or bottle it off for use. It is commonly drank hot; and, if not at first made sufficiently sweet, with sugar as well as spices.

White Cherry Beer, or Barley Wine.

To the wort produced by a bushel of the palest malt, as soon as the fermentation a little declines, add an ounce of yellow sanders in powder, and half an ounce of almond cake. Only a quarter part of the usual quantity of hops must be used; as the bitterish aromatic and agreeably pungent taste of this elegant wood, as well as its pleasant scent, very far superior to either the white or the

red sanders, will be communicated to the liquor, and sufficiently assist in preserving it. Those persons, it has been ingeniously remarked, who may marvel at this process for making cherry beer, both red and white, without a cherry of any sort in either, can easily, if they please, flavour small ale or worts, one with black and the other with white heart cherries, and they may then soon be convinced that neither will be more wholesome, nor nearly so agreeable, as those which are here recommended: and, what is still more wonderful, the liquors actually made with the fruit itself will be found to possess much less of the true cherry flavour. In a similar way, the red, being assisted with logwood, may be made currant beer, gooseberry beer, raspberry beer, elder-berry beer, &c. of the different colours, which all these fruits possess. The white, however, should be sweetened with loaf sugar. These fruit beers, or barley wines, are by no means ill adapted to our climate; and might, if well prepared, and sold at moderate prices, lessen in some degree the alarming and most immoderate use of spirituous liquors.

Patent Oil of Flints.

FOR this singular preparation, affirmed to be peculiarly efficacious in the cure of obstinate rheumatisms, a patent was obtained, by Messrs. Benton and Wellington of Shrewsbury, in the year

1742; and, according to their specification, it is thus made—Calcine a quarter of a pound of flints; and, when finely pulverized, mix the powder with three quarters of a pound of salt of tartar. Melt these ingredients together, in a crucible, with a powerful heat; and the whole will run into an open glass, strongly attractive of moisture from the air, and completely soluble in water, with the exception of a very small portion of earthy matter. On pulverizing this glass, and setting it in a cool cellar, it will spontaneously liquify into this patent oil of flints, which is to be used as an embrocation for the relief of rheumatic pains, &c.

Curious Mode of growing Fruits and Flowers during Winter.

IN order to produce this effect, the trees or shrubs being taken up in the spring, at the time when they are about to bud, with some of their own soil carefully preserved among the roots, must be placed upright in a cellar till Michaelmas; when, with the addition of fresh earth, they are to be put into proper tubs or vessels, and placed in a stove or hot-house, where they must every morning be moistened or refreshed with a solution of half an ounce of sal ammoniac in a pint of rain water. Thus, in the month of February, fruits or roses will appear; and, with respect to flowers in general, if they are sown in pots at or before Michaelmas, and watered in

a similar manner, they will blow at Christmas.

Best General Method of making Cyder, as practised in Herefordshire, and other Cyder Counties of England and Wales.

CYDER, strictly speaking, is a vinous beverage, prepared by the expression and fermentation of the juice of apples; when, however, this juice is mixed with that of pears, crabs, &c. it still retains the general appellation of cyder. From the very great variety in apples, and the different degrees of flavour in fruit of the same species, according to local circumstances, the state of maturity, &c. as well as the many methods of making, there is in cyders, all of them the juice of the apple, a diversity nearly equal to that of the numerous foreign wines, which are, in like manner, all of them the juice of the grape. This being premised, it will not be expected that all the excellence of the art can be developed and concentrated in any single description. By detailing, however, the best general practice of the chief cyder counties, a very good idea will not fail to be afforded those who may possess little practical skill or experience in preparing this useful and agreeable beverage. It is observed, by T. A. Knight, Esq. in his excellent Treatise on the Culture of the Apple and Pear, and the Manufacture of Cyder and Perry, with a reference to the Herefordshire practice,

that the goodness of cyder will always greatly depend on the proper mixture, or rather on the proper separation, of the several fruits. Those which have their rind and pulp tinged with green, or are red without a mixture of yellow, which last colour disappears in the first stages of fermentation, must be carefully set apart from such as are yellow, or yellow intermixed with red. These latter kinds which should be ripe enough to fall from the tree without being much shaken, are alone capable of making fine cyder; and each kind should be separately collected, and kept till it becomes perfectly mellow. It is for this purpose that, in the common practice of Herefordshire and the adjacent cyder counties, the fruit is placed in heaps of about two foot thick, and exposed to the sun, air, and wet; being never covered, except during severe frosts. The strength and flavour of the liquor, however, Mr. Knight remarks, are increased by keeping the fruit under cover for some time previously to its being ground; though, if it cannot have a situation where it may be exposed to a free current of air, and be also spread very thin, it is apt to contract an unpleasant smell, the disagreeable effect of which will certainly be communicated to the cyder. This, therefore, is seldom done, by those who prepare large quantities for sale; as it would, generally, require very expensive buildings to be erected, and is by no means of absolute importance. The

proper point of maturity in the fruit is not accurately ascertained by any positive criterion; but, as long as it continues to acquire a deeper shade of yellow, there seems good reason to suppose that it improves. Prior to its being ground, every heap should be examined, and all decayed or green fruit carefully taken away; a trifling labour, which the excellence of the liquor, and the ease with which too great a degree of fermentation may thus be prevented, will amply repay. Each kind of fruit should be separately ground; or, at least be mixed with such only as becomes ripe precisely at the same time; it is the former practice which produces fine cyders, of different flavours and degrees of strength, from the same orchard. The fruit should be ground, as nearly as possible, to a uniform mass, in which the rind and kernels are scarce distinguishable; and the Herefordshire mill, with a large millstone supported on its edge and drawn round a circular trough containing the apples, appears best calculated to effect this purpose. Iron, being soluble in the acid of apples, imparts to it a brown colour, and an unpleasant taste; and, as the calx of lead communicates to it an extremely poisonous quality, that metal should be still more particularly kept from ever coming in contact with either the fruit or liquor. When the apples are thoroughly ground, the pulp must remain twenty-four hours before it be taken to the press. If they

were properly mellow, a large quantity of pulp will pass through the hair cloth in which it is expressed; and, as this will be thrown off in the first stages of fermentation, the casks should be each filled about a gallon short. Open vessels for fermenting have some advantages; but they can only be used under cover, and of course where a small quantity of cyder is required to be made. What time will elapse before the vinous fermentation takes place in the juice of the apple is very uncertain: if the fruit be immature and the weather warm, it will generally commence in less than twenty-four hours; but, where the fruit is ripe, and the weather cold, it will remain a week, a fortnight, or even longer, without suffering the smallest visible change. This is peculiarly the case with the juice of those fruits which produce the strongest cyders. On the commencement of fermentation, the dimensions of the liquor enlarges; an intestine motion is visible in the cask, and bubbles of fixed air rise to the surface, where they break. In a vault, or any other situation with but little change of temperature, the fermentation will usually continue till the whole of its saccharine part be decomposed; when the liquor will be found rough, and by no means palatable to persons who are not in the habit of drinking it in this state. Cyder, however, which possesses a considerable degree of sweetness being most valuable, an excess of fermentation is endea-

voured to be prevented by placing the casks in the open air. There are other methods, such as racking off, &c. but this is much the most effectual; the liquor being thus kept cool, and its decomposition consequently retarded. If the weather be cool and settled, the fermentation generally becomes, in a few days, entirely suspended, when the liquor will separate from its impurities; whatever is specifically lighter rising to the surface, while the heavier lees descend to the bottom, leaving perfectly clear and bright the intermediate liquid. This is the critical period for drawing it off; for it must not, on any account, be permitted again to mingle with its lees, which possess properties much the same as those of yeast, and would therefore inevitably bring on a second fermentation. The brightness of the liquor forms the truest criterion of the proper moment for racking it off. This, indeed, is constantly attended with external tokens which serve as the cyder-maker's guides: the discharge of fixed air, for example, which always attends the progress of fermentation from its very commencement, has as certainly ceased at its close, and a thick incrustation, formed of fragments of the reduced pulp, raised by the buoyant air it contains, is collected on the surface. The clear liquor being now drawn off into another cask, the lees are put into small bags similar to those used for jellies: whence the liquid they contain

gradually filtrates, becomes bright, and is finally added to the rest; having, in some measure, the effect of assisting to prevent a second fermentation. In the process of filtration, it appears to have experienced a considerable change: the colour is remarkably deep; the taste harsh and flat, and it manifests a strong tendency to becoming acetous, which is probably occasioned by its having given out fixed air and absorbed vital. Should it actually become acetous, as frequently happens in forty-eight hours, it must not by any means be put into the cask. If, after the cyder has been racked off, it continues bright and quiet, nothing more is necessary till the following spring; but, should a scum collect on the surface, it must immediately be racked off into another cask; as this scum, if permitted to sink, would produce bad effects. If a disposition again to ferment with violence appears, it will be necessary to rack off from one cask to another as often as a hissing noise salutes the ear. This repeated racking off tends much to weaken the cyder; but that effect merely arising from a larger portion of the saccharine quality's remaining unchanged, adds to the sweetness at the expence of the strength. The juice of fruits which produce very strong cyder often continue muddy the whole winter; and attention must frequently be paid, to prevent their excess of fermentation. For this purpose, the smoke of sulphur is sometimes

used, and, to render it bright, bullock's blood; but the latter, in particular, is a very disgusting process; and, when the liquor has been made from good fruits properly ripened, both are unnecessary. Whenever the liquor is racked off, the cask which receives it must always have been previously scalded and dried; and that a larger surface may be exposed to the air, it should, on such occasions, want several gallons of being full. If the winter should prove uncommonly cold, it will be proper to use a covering of straw. About the end of March or the beginning of April, the cyder is generally fit for taking from the hands of the maker, and it is then put into the casks intended for its final reception. These casks must be completely filled; and, when all danger of future fermentation is over, closely stopped. This is judged to the case, whenever a blue film begins to collect on the surface of the cyder: it will, however, be expedient to put in the bungs somewhat earlier for the purpose of keeping out the external air; though they must not be driven close, lest the recommencement of fermentation should endanger the cask, till the blue film appears. At this period, a small quantity of spirit is sometimes added; and, where scarcely any fermentation has taken place, and the cyder consequently retains nearly the taste of the unfermented juice, it may, perhaps, be advantageously used; but, when it has properly fermented, it can

never be necessary; and it has frequently proved fatal, by producing a renewed and violent fermentation of the liquor. If cyders have been properly made, and from good fruits, they will retain, even in the cask, to the end of three or four years, a considerable portion of sweetness: but the saccharine part, on which their sweetness wholly depends, is always gradually lost; most probably, by an imperceptible decomposition and discharge of fixed air, similar to what is seen to take place in the earlier stages of their fermentation. At two years old, cyder is commonly in the best state for bottling: it, then, soon becomes brisk and sparkling; and, if it possess much richness, will so remain, with scarcely any sensible change, for twenty or thirty years, or as long as the cork continues duly to perform its office. Few of the foregoing rules are, or ought to be, much regarded, in making cyder for the common use of the farmhouse: with the farmer, flavour is now a secondary consideration; his first, is that of obtaining a large quantity at the smallest expence. To answer this purpose, the common practice of the country is sufficiently well calculated—As soon as the apples become moderately ripe, they are ground; and the juice is either cracked off once on its becoming bright, or more frequently carried directly from the press to the cellar, where a violent fermentation soon commences, and con-

tinues till nearly the whole of the saccharine part is decomposed. Early in the ensuing spring, the casks are filled up, and stopped; and no farther attention is either paid or required. The cyder thus prepared may be kept from two to six years in the cask, according to its respective strength. It is, indeed, usually harsh and rough, though rarely acetous; and, in this state, it is commonly thought to be preferred by the farmers and peasantry in general. This opinion, however, Mr. Knight assures us, is by no means well founded; for they like it best, when it possesses much strength with moderate richness, and when it is without any thing austere or sour in its flavour; but they will drink it, and to a most extraordinary excess, when it is really acetous. When, however, they offer this kind to strangers, which they are at all times ready to do with great liberality, they acknowledge the operation of swallowing it to be rather a severe task; but console them with the most hearty assurances, that it will do them good—if they can but get it down! Indeed, adds Mr. Knight, to whose admirable work we are indebted for this excellent article, if we may judge from the wonderful quantities they drink without any apparent injury, we may venture to pronounce it at least as wholesome as any among the various kinds of malt liquors. It must, however, be admitted, that the sweet flatulent liquor which is generally sold out

of the cyder counties; is far otherwise; for much of this, having become harsh, and even acetous, has been afterward sweetened in the cellar of the merchant. We greatly fear, in this sweetening process, which Mr. Knight so tenderly touches, a practice is too often introduced that no language can sufficiently reprobate, and of which we have already expressed our just indignation, in speaking of adulterated British as well as foreign wines. On this odious subject, we are of opinion, too much delicacy is observed by respectable writers. Mr. Marshall, in his admirable account of the orchards and fruit liquors of Herefordshire, uses these remarkable words, respecting the correcting or doctoring of cyder—"The want of richness is supplied by what are generally termed sweets—prepared in a manner which I have not enquired after, nor has it fallen incidentally under my notice." With a most laudable freedom, however, in censuring one of the modes of giving brightness to cyder, that of combining isinglass with the blood of cattle or sheep, he adds, that "wine merchants, as well as the dealers in cyder, have of late years, it seems, made a free use of the blood."

*Cyderkin, Perkin, Purre, or Water
Cyder.*

THESE various names are, in different parts of the country, given to an infe-

rior kind of liquor, made by macerating the murk, marc, or reduced pulp, of the apples, absurdly called cheese pumice, from which the cyder has been expressed, in a small quantity of water, and re-grinding it. The residue of three hogsheads of cyder commonly yields about one of this liquor, which may be kept till the next autumn. It is, however, almost immediately fit to drink, and usual supplies the place of cyder in farm-houses; except, indeed, during harvest, when the labourers are always indulged with the stronger liquor. Though no sort of attention is ever paid to the perkin, as it is most universally called, during its fermentation, it frequently continues more palatable than the cyder of the same fruit, till nearly the end of the following summer. It should seem, that the name perkin ought, in strictness, to be confined to the smaller sort of perry, and cyderkin to that of cyder; though we do not recollect ever to have seen them thus classically distinguished. Nor is there any known definition of the word purre; which is far less generally used, and may have been originally a mere local corruption of the word perry, at first intended to denote a weak liquor from the murk of the combined fruits. The name of water cyder is sufficiently obvious. In many parts, these weak liquors supply the place of small beer; and, when boiled, after pressure, with a proper quantity of hops, suffered to stand

till cold, and tunned next day, may be kept any length of time.

*Best General Method of making
Perry.*

THIS incomparable British beverage, which far surpasses, in its approaches to genuine wine, all our other liquors, seems very much neglected, and apparently undervalued in the general estimation. Some of it, however, is sufficiently excellent to be often sold at taverns, inns, &c. as the best Champaign; where, indeed, it is then overvalued. More per, there seems much reason to believe, is sold in England under the name of different wines, than its own; such is our national weakness, with regard to favourite liquors, &c. and this remark may, in a great degree, be extended also to cyder. Early in the last century Dr. Halley observed, that the London market alone took off annually twenty thousand hogsheads of Devonshire cyder; which, he suggested, was by no means all finally sold or consumed as cyder. How far the demand of the metropolis may have increased, with its augmented population and more widely extend commerce, from all the great cyder counties, is difficult to ascertain; but it must, unquestionably, be now prodigious. With regard to perry, it is frequently, even in France, Flanders, Germany, &c. as well as in England, passed on ordinary judges for Champaign. It is remarkable that,

though every variety of the apple which possesses colour and richness is capable of making fine cyder, a good perry pear requires an assemblage of qualities rarely found in the same fruit. It must, Mr. Knight ingeniously observes, contain a large portion of sugar, or its juice can never possess sufficient strength; and, unless it be, at the same time, extremely astringent, the liquor produced will be acetous whenever it ceases to be saccharine. In the latter state, it will agree with few constitutions; in the former, with none. The juice of the best perry pears is so harsh and rough, that even hungry swine are said to reject them: yet, though the juice of these pears, when the fruit is attempted to be eaten, occasions a long-continued heat and irritation in the throat, by being simply pressed from the pulp, it becomes rich and sweet, without more roughness than is found agreeable to almost every palate. Pears, when full ripe, known by their beginning to fall, are ground and pressed for making perry, exactly in the same manner as apples for cyder; but the reduced pulp is not usually suffered to remain, like that of apples, any time unpressed. It is, therefore, immediately put in the press, between several layers of hair cloths; the liquor being received into a vat, from whence it is removed into casks, which stand in any cool place, or even in the open air, with their bung-holes open. The management of the liquor, during

its fermentation, is similar to that of cyder; but perry does not furnish the same criterions for knowing the proper moment to rack off. The thick scum which collects on the surface of cyder seldom appears on the juice of the pear; and the excessive brightness of the former liquor, during the suspensions of its fermentation, is not often found in the latter. Where, however, the pears have been regularly ripe, their produce will commonly become moderately clear and quiet in a few days, and it must be then drawn off from its grosser lees. Excessive fermentation is best prevented in the same manner as cyder; and the liquor is rendered bright by isinglass, which cyder but seldom requires, though perry is scarcely ever made thoroughly clear or fit for the bottle without it. The powder of isinglass in fining liquors seems merely a mechanical process; this substance being composed of innumerable fibres, which spread or disperse on the surface of the liquid, attach themselves, through their glutinous quality, to all its impurities, and carry them down to the bottom by force of the augmented gravity. Properly to effect this purpose, the isinglass should be first pounded small in a mortar, and afterward steeped at least twelve hours in a quantity of liquor sufficient to produce its greatest degree of expansion: then, mixing this jelly with a few gallons of the liquor, which must be continually stirred till the whole is completely dif-

fused and suspended, pour it into the cask, and incorporate it, by two hours' continued agitation, with a split staff put through the bung-hole; and, after leaving it a couple of days to settle fine, draw it off from its precipitated lees. This entire process of fining and racking off must be repeated, exactly in the same manner, till the required degree of brightness be obtained. Isinglass is most readily diffused in liquors by boiling; but, being thus dissolved and converted into glue, its organization on which its powers of fining alone depend, becomes totally destroyed. The quantity of isinglass generally put at once into a cask of a hundred and ten gallons, is seldom more than an ounce and a half, or two ounces at most; but, considering its mode of action, there seems no good objection to the use of a larger quantity. The brightness of the perry being now secured, its after management may be like that of cyder: though it does not well bear situations exposed to much change of temperature; nor can its future merit, like that of cyder, be judged of by its present state. In the bottle, however, it almost always retains its good qualities; and in that situation it is recommended to be constantly put at the conclusion of the first succeeding summer, provided it then remain sound and perfect. The pear tree, though both its fruit and the liquor it produces are less popular than that of the apple, possesses many ad-

vantages for general culture. It not only flourishes in a greater variety of soil, but is far more ornamental, as well as productive; every tree, when nearly full grown, in moderately good ground, affording an annual average produce of above twenty gallons of liquor. Thirty, at least, of such trees are capable of being contained on a single acre; and, if they are of new varieties of fruit, as is most desirable, and not very difficult to accomplish, they will continue productive for more than two centuries. Surely, then, there is sufficient encouragement for the more general culture of the pear tree, and the consequent increase of the delicious beverage which its fruit so abundantly produces. Were we more intimately acquainted with this excellent liquor, we should, perhaps, less frequently be induced to purchase as wine what we are at present inclined to neglect as perry.

Art of preparing a fine Red Lake from Dutch Madder.

THE use of madder, in dyeing a fine red colour, and also as a first tint for several other shades, has long rendered it famous among dyers; and, by the following process, it will afford a permanent lake of a fine red, applicable to every purpose of painting—Dissolve two ounces of the purest alum in three quarts of distilled water previously boiled in a clean glazed vessel, and again set over the fire. Withdraw the solution as soon

as it begins to simmer, and add to it two ounces of the best Dutch madder; then, boiling it up once or twice, remove it from the fire, and filter it through clean white paper. Let the liquor thus filtered stand all night to subside; and, next day, pour the clear fluid into the glazed vessel, heat it over the fire, and gradually add a strained solution of salt of tartar, till the madder be wholly precipitated. The mixture must now be again filtered, and boiling distilled water be poured on the red powder till the fluid no longer obtains a saline taste. Nothing more is now necessary, but to dry the lake, which will be of a deep red colour. If two parts of madder be used to one of alum, the shade will be still deeper; and, if one part of the latter article be added to four parts of the former, a beautiful rose colour will be produced.

Method of making Magnesia.

THIS absorbent earth, generally denominated the magnesian but sometimes the muriatic earth, is of modern discovery. It first began to be known at Rome, in the commencement of the eighteenth century, under the name of Count Palma's powder; and was there offered, by a regular canon, as a remedy for all disorders. Its resemblance, in many respects, to chalk or calcareous earth, led many persons at first to suppose it little else; but Hoffman demonstrated its essential difference. It

is, when pure, an extremely white, loose, and light, impalpable powder; so infusible as to resist the most powerful focus of the burning glass, without either contracting its dimensions or undergoing any other change. It easily, however, melts or flows with borax or the microcosmic salt; and, melted with equal parts of pulverized flint and borax, it assumes the form of a beautiful coloured glass resembling the topaz; or, with equal parts of flints and fluor spar, a similar resemblance to the chrysolite. Magnesia is divested of its fixed air by calcination; and though, in that state, it is harsher to the touch, it neither becomes caustic nor soluble in water like lime, does not effervesce with acids, and may safely be internally taken. Though magnesia exists in a natural state, not being found in sufficient quantities, or at all sufficiently pure, for general use, it is prepared by a very simple chemical process. It may, indeed, be made in various ways; but the following is, at present, considered as the best and readiest method—Dissolve, separately, equal quantities of Epsom salt and pearl ashes, each of them in double their weight of warm soft water. Then, straining the respective liquids, mix them, add eight times their quantity of warm water, and boil them a little while together; carefully stirring the mixture, with a wooden spatula, to prevent any adherence of the powder at the bottom of the vessel. Strain it, when the heat

is somewhat diminished, through linen, stretched so as to fit it for collecting the magnesia, where it will now be found to remain; and wash away, by repeated affusions of pure water, the saline particles, till the whole be completely edulcorated. It is of importance that the water be soft; hard water being peculiarly inadmissible for this process, as the principle which gives to waters the property denominated their hardness, is generally a salt of lime, and might occasion impurity. In modern medical practice, there are three preparations of magnesia: this, the common magnesia, formerly called white magnesia, but now carbonate of magnesia; magnesia usta, formerly calcined magnesia; and a new preparation, consisting of equal parts of Epsom salt—now called sulphate of magnesia, vitriolated magnesia, or bitter cathartic salt—and prepared kali, or purified potash or pearl ashes. This new preparation is merely a refined process, very similar to that already described, which it has thus stripped of its name; being now called magnesia alba, or the white magnesia. This refined magnesia is chiefly to be preferred where there is much acid in the stomach; in nausea and vomiting, particularly, the former is most efficacious. Magnesia, where no symptoms of acidity are discoverable, should be very sparingly given to infants of a tender age, unaccompanied by a fifth part of rhubarb; that is, for such as are about a

year old, from one to two grains of rhubarb with from five to ten of magnesia. For youth and grown persons, where the use of this combination is indicated, from one to two scruples of magnesia, with from five to ten grains of rhubarb, will be found a very moderate dose. Though magnesia may be safely taken alone in large quantities, by persons of a robust constitution, with children and weakly habits disposed to flatulency, it sometimes lodges in the bowels, and produces obstinate costiveness; being, in itself, an inactive earth, unless combined with acids. On the whole, it forms an extensively-useful article of the materia medica; and, with the above exception, can scarcely ever be injuriously taken.

Soap in General.

SOAP is a composition of oil or grease with lime and alkaline salt. It is made with and without heat, in various different substances, dry and hard, soft and liquid; and of several plain as well as mottled and marbled colours. The uses of soap in domestic œconomy are too many either to be enumerated, or to require any particular mention. It is the general cleanser of our persons, our apparel, our houses, and our furniture. In medicine, also, both as an external and internal remedy for many painful and dangerous maladies, it is a safe and extensively-efficacious article.

For the numerous purposes, some difference in preparation is, of course, occasionally requisite; but common hard soap, usually made in the following manner, may be considered as the universal basis of all the various soaps or saponaceous preparations—Heat, where large quantities of soap are manufactured; becomes indispensably requisite; and a ley being made, by dissolving in water four parts of soda and one of quick lime, till the solution is strong enough to sustain an egg, equal parts of this ley and of tallow are to be poured into a copper with a fire kindled beneath, and continually stirred till they begin to unite: the remainder of the ley is then to be added, and the stirring continued, till the ingredients become completely incorporated. The mixture is now cast into proper vessels, each having a little powdered chalk spread over the inside, to prevent any adhesion of the soap; which, in a few days, acquires a sufficient degree of consistence to be easily taken out, and formed into those oblong squares, called cakes of soap. By the substitution of different oils, &c. for tallow, various other sorts of soap are prepared: black soap, with train oil; Venice, Alicant, or Spanish soap, with olive oil; and green soap, with oils of rape, hemp, or linseed. The chief of these, and such other processes as are peculiarly entitled to attention, will be found more particularly described in different parts of this work.

Easy Method of Detecting the Fraudulently increased Weight of Soap.

It is an ever to be lamented fact, that nearly all the chief articles of general consumption are more or less adulterated by nefarious practices, either in the original preparation or by subsequent dealers, before they come to the hands of the consumer. Not only in the making but more particularly in the retailing of soap, ingredients are added which augment its weight while they diminish its goodness. The liquor chiefly employed by the latter, for this dishonest purpose, is a strong brine made with common salt and water; which is easily added to soap made with tallow, the ingredient mostly used in our British manufactures, without rendering it much softer or less consistent. To prove the existence of this adulteration, whenever it be suspected, first weigh a piece of the soap, and then expose it to the air for several days; when, the water having entirely evaporated, the quantity thus fraudulently introduced may be accurately ascertained by re-weighing, and will often be found far more than could possibly have been imagined by those who had never tried the experiment.

Excellent Soap for Medicinal Purposes.

For medicinal purposes in general, soap may be prepared in the following manner—The ley being made as for common soap, is to be first filtered, and

then concentrated by evaporation, to such a degree, that a phial capable of containing only two ounces of water will hold nearly three ounces of this lixivium; one part of which is then to be mixed with two parts of fine olive oil, or oil of sweet almonds, in a stone vessel. These ingredients being occasionally well stirred, a firm white soap will be obtained, without heat, in the course of a week. This may be used, on almost every occasion, where soap of any sort is medicinally prescribed, and the particular soap mentioned may not easily be obtainable. It is very efficacious in dissolving those strong concretions which form in several parts of the body; particularly, in the kidneys and bladder. Macquer even says, that it is not only the bases of the composition known by the name of Mrs. Stephens's remedy, but that its entire virtue resides in this one ingredient. This, however, is not remarkably ingenuous; and, in fact, does not entirely correspond with what himself soon afterward remarks. "It plainly appears," says this celebrated chemist, "to be of the last consequence, in administering soap, that the patient's constitution be considered, and a proper regimen observed. Acids of all sorts should be forbidden; as they prevent the soap from dissolving, and decompose it. If there be any acidities in the first passages, articles should be prescribed by which they may be neutralized; as prepared crabs eyes, and

other absorbents well known in medicine; in such cases," concludes this distinguished chemist, "those with which the soap is compounded, in Mrs. Stephens's remedy, may be of use." Boerhaave always prescribed soap with resinous pills, on account of its contributing to decompose them in the stomach. Soap is, however, like many other good medicines, fallen into considerable disrepute, and very little employed in modern practice; though it has lately been ascertained, that soap water was given, by M. Bellot, with the happiest effects, even to persons bitten by mad animals. In the jaundice, epilepsy, &c. soap is often very successfully administered.

Genuine Method of making Cheshire Cheese.

THE excellence of fine old Cheshire cheese is too well known to require any particular commendation: it is, certainly, the most relishing cheese we have; and, perhaps, the very best digester. Its chief faults are, being peculiarly subject to rottenness, and the depredations of mites or worms; and extremely liable, when once cut, to grow soon dry and hard. In its rotten state, however, it is by many persons most esteemed: who, therefore, when it is perfectly sound, sometimes render it otherwise by art; particularly, with repeated moistenings of red port-wine. There are indeed few lovers of cheese who disrelish its natural blue mould and

even slight inclination to rottenness, which are generally regarded as proofs of its richly mellow state. The following account of the manner in which Cheshire cheese is made, has been extracted from the celebrated Annals of Agriculture, as written by Mr. Chamberlaine of Chester, who thus admirably describes the entire process—On a farm capable of containing twenty-five cows, a cheese of about sixty pounds weight may be daily made, in the months of May, June, and July. The evening's milk is kept untouched till next morning; when the cream is taken off, and put to warm in a brass pan heated with boiling water: then, one third part of that milk is heated in the same manner, so as to bring it to the heat of new milk from the cow. This part of the business is done by a person who does not assist in milking the cows during that time. The cows being milked early in the morning, the morning's new milk, and the night's milk thus prepared, are put into a large tub together with the cream. Then a portion of rennet, which has been soaked in water milk warm the evening before, and sufficient to coagulate the milk, is put into the tub; and, at the same time, if annotta be used to colour the cheese, a small quantity, as requisite for colouring, is rubbed very fine, and mixed with the milk, by stirring all together. Where annotta is not used, a marigold or carrot infusion is in like manner mixed with the milk. Then

covering it up warm, it is to stand about half an hour, or till coagulated; at which time it is first turned over with a bowl to separate the whey from the curds, and broken soon after with the hand and bowl into very small particles: the whey, being separated by standing some time, is taken from the curd, which sinks to the bottom. The curd is then collected into a part of the tub which has a slip or loose board across the diameter of the bottom of it, for the sole use of separating them; and a board is placed thereon, with weights from sixty to a hundred and twenty pounds, to press out the whey. When it is getting into a more solid consistence, it is cut and turned over in slices several times, to extract all the whey, and then weighted as before. These operations may occupy about an hour and a half. It is then taken from the tub, as near the side as possible; broken very small by hand; salted; and put into a cheese vat, enlarged in depth by a tin hoop to hold the quantity, it being more than the bulk when finally put to the press. The side is pressed well by hand, and with a board well weighted placed at the top. Wooden skewers are stuck round the cheese to the centre; which being frequently drawn out, the cheese is thus drained of its whey. It is then shifted out of the vat, having a cloth first spread on the top of it, and reversed on the cloth into another vat, or even the same; which,

however, must be always fresh scalded, and thus made warm, before the cheese is returned into it. The top part is now broken down to the middle, has salt mixed with it, and is skewered as before; then pressed by hand, weighted, and has the remaining whey extracted. This done, the cheese is again reversed into another scalded warm vat, with a cloth beneath the cheese. A tin hoop, or binder, is also put round the upper edge of the cheese, and within the sides of the vat; the cheese being first inclosed in a cloth, and the edges of it put within the vat. The cheese cloth is of fine hemp, one yard and a half long, and a yard wide. It is so laid, that on one side of the vat it is level with the side of it, and on the other will lap over the whole of the cheese; the edges being put within the vat, and the tin fillet going over the whole. All the above operations will take from seven in the morning till one in the afternoon. Finally, it is put into a press of fifteen to twenty hundred weight, and stuck round the vat into the cheese with thin wire skewers, which are occasionally shifted. In four hours more, it is shifted and turned; and, after another four hours, again treated in the same manner, the skewering being continued. Next morning, it is turned by the woman who attends the milk, and put under another or the same press; and so, likewise, turned at night, as well as on the following morning. At noon, it is finally

taken out, and carried to the salting room; where it has its outside salted, and a cloth binder placed round. The cheese, after such salting, is turned twice a day, for six or seven days; left two or three weeks to dry, being daily turned and cleaned, and taken to the common cheese-room. It is there laid on straw over the boards or floor, and turned every day till it grows hard. This room should be moderately warm; and no wind or draught of air must be permitted to enter, which would generally crack the cheese. Some makers rub the outside with butter or oil, to give them a coat. The spring-made cheese is often shipped for the London market in the following autumn, and supposed to be much meliorated by heating on board the vessel.

Curious Mode of making Earthen Barn Floors.

MANY of the barns in the Cotswold Hills, or Wolds of Gloucestershire, have a species of earthen floor which is generally thought to surpass floors of stone, or any other material except sound oak plank. Their superior excellence is partly owing to the materials of which they are composed, and partly to the method of using them for this purpose. The materials are equal parts of a kind of ordinary gravel, the calcareous earth of the subsoil, as found in different parts of these hills; and the chippings of free-stone, or calcareous granite, from the

free-stone quarries. The principle of making these barn floors is, perhaps, at least in Great Britain, peculiar to these hills. In other parts of the united kingdom, earthen barn-floors are always made with wet materials—a kind of mortar, which is liable to crack as it dries, and which requires drying for some months after being made, before it grows hard enough for use. Here, on the contrary, the materials are worked dry; of course, they do not crack, and are ready for use immediately on their being finished. The process commences by mixing the above materials together in equal quantities, and twice sifting them: the first time, through a wide sieve, to catch the stones and larger gravel, which are thrown to the bottom of the floor; the next, through a finer sieve, to separate the more earthy parts from the finer gravel, which is spread on the stones. Above that are then regularly distributed the more earthy parts; trimming down, closely and firmly on each other, the different layers, and making the whole about a foot in thickness. The surface, being levelled, is next beaten with a flat wooden beetle, made like a gardener's turf-beater, till the floor becomes as hard as stone, and rings at every stroke like metal. These floors are extremely lasting, being equally proof against the beesom and the flail. The materials, it is true, cannot be procured in many districts; but the principle of making barn-floors with

dry materials being kept in view, other substances may, on a fair trial, be found to answer the same purpose. This practice of hardening earthen floors, &c. by excessive beating, is practised in several parts of the world; and, in the kingdom of Naples, as well as in the island of Malta, where the tops of the houses are constantly flat, the cement of which they are composed, though sprinkled with water in that warm climate, is rendered so hard and dry, as well as so compact, smooth, and even, by continued beating, that the rain is carried off from them with the same freedom as from any flat leaden or copper roof, without being at all subject to any sort of corrosion. These are facts well worthy of particular attention.

*White Currant Wine, called English
Champaign.*

AMONG the various ways of imitating Champaign, the following is much extolled—Boil, in six gallons of water, eighteen pounds of either Lisbon or loaf sugar, for half an hour, carefully taking off the scum as it rises; and pour it, boiling hot, over two gallons of fine large white currants, picked from the stalks, but not bruised. On the liquor's becoming near the temperature of new milk, ferment it with some good ale yeast; and, after suffering it to work two days, strain it through a flannel bag into a barrel which it completely fills, with half an ounce of well-bruised

isinglass. On its ceasing to ferment, immediately bottle it off; and put in each bottle a lump of double-refined sugar.

*Excellent Method of Dressing a Hog's
Head.*

GET the head of a fine, large, fat, and young hog; then, splitting it, taking out the tongue and brains, and cutting off the ears, lay it in spring water for a day. Boil it till all the bones will separate easily from the meat; take off the skin of each cheek as entire as possible; and chop the whole of the meat small, while it is hot, with the utmost expedition. Season it well with pepper and salt; adding a little mace, nutmeg, or pounded allspice. Put the skin of one cheek flat at the bottom of a deep pan, place over it the pieces of meat and seasoning, press it down very close, and cover the whole with the skin of the other cheek. When this meat is quite cold, it will turn out very compact, and may be cut in slices like cheese or brawn. It may be kept in a pickle composed of the liquor in which it was boiled, with the addition of salt and vinegar. It is eaten with vinegar and mustard; and, if the head be fat and tender, will by most people be considered as little if at all inferior to the finest brawn.

Newcastle Potted Salmon.

THE following is the true method of potting salmon at Newcastle—Scale and

well wipe a side of salmon, but do not wash it. Salt it well, and let it lay till the salt has melted and drained from it; then add whole pepper, with beaten cloves and mace, and three or four bay leaves, and cover it all over the butter. After well baking it, take it out, and let it drain from the gravy; next put it into the potting pot where it is to be kept; and, when cold, cover it with clarified butter. Potted carp, tench, trout, or any firm fish, may be treated in the same manner, and will be found to eat very good.

Stewed Cucumbers.

PARE six large cucumbers, cut them in thick slices, and put them into a saucepan with salt and a whole onion. When they have stewed a little in their own liquor, drain it all away as dry as possible; and, taking out the onion, add an anchovy, with two or three blades of mace, a spoonful of gravy, and about a quarter of a pint of red wine, or beer or ale with a little sugar. As soon as the anchovy is dissolved, thicken the liquor by shaking in a bit of burnt butter. This forms a savoury sauce for venison or mutton, and is very generally relished by almost every palate.

Clarified Goose Grease.

GOOSE grease is a valuable but neglected article in most families; and, when properly clarified, forms a most delicate basis for many culinary pur-

poses. This is easily effected by the following simple process—On drawing a goose, separate all the internal fat, and put it by in a bason. When the goose is roasted, carefully preserve the dripping separated from the gravy, &c. which is most effectually done on its getting quite cold. The sooner this is put in a saucepan, with the raw fat, accompanied by a small onion having three cloves stuck into it, the better. Being gently simmered, press it with a wooden spoon till the whole be melted; then, having well scummed it, pass it through a sieve, into a jar capable of containing whatever quantity is likely to be thus added during the season. A moderate use of this article will render many dishes inconceivably savoury; particularly rice, thick soups, force meats, &c. It should be served out with a wooden spoon; and, if kept in a cool place, properly covered, will continue sweet and good the year round.

Green Peas Tart.

BOIL some young green peas a very short time; then put to them a little salt, with some grated loaf sugar, fresh butter, and saffron. Inclose them with a fine puff paste, bake it gently, and serve it up with sugar scraped over.

Composition for Restoring scorched Linen.

THE following composition will be found completely to restore linen which

has been scorched in ironing, or by hanging too near the fire, &c. accidents that too frequently occur; and, hitherto, without any effectual remedy—Boil to a good consistency, in half a pint of vinegar, two ounces of fullers' earth, an ounce of hen's dung, half an ounce of cake soap, and the juice of two onions. Spread this composition over the whole of the damaged part; and, if the scorching were not quite through, and the threads actually consumed, after suffering it to dry on, and letting it receive a subsequent good washing or two, the place will appear full as white and perfect as any other part of the linen.

Spanish Syllabub.

IN two quarts of new milk, put a quarter of a pound of blanched and finely-beaten almonds, a gill of lemon juice, half a gill of rose water, half a pint each of the juices of strawberries and raspberries, a pint of Canary or fine old mountain wine, and a pound of powdered loaf sugar; mix the whole well together, and whisk it up till it froths and becomes of a pleasing colour, when it will be found very delicious.

Honey of Mulberries.

BOIL a pint of the juice of mulberries in a pound and a half of clarified honey, till a third part be consumed, carefully taking off the scum as it rises; and, when cold, put it up in pots covered with pa-

per for use. In a similar easy way may be made honey of other fruits.

Cherry Paste.

BOIL red or black cherries in a little water, till they become quite soft; then pulp them through a fine sieve, adding a pound of powdered loaf sugar to every pint of juice. Stiffen it with the pulp of apples, and boil the whole up to a height; then spread it on plates, and dry it in a stove or other moderate heat.

Syrup of Cowslips.

POUR over a gallon of cowslip flowers, having their white cut off, a quart of boiling water which has been reduced from three pints, and set the vessel which contains them on hot embers, to be kept simmering for six hours. Having taken it off, and left it covered, to cool and infuse till the following day, put it again over the fire, and let it nearly boil; then, squeezing out the flowers as hard as possible, add the same quantity of fresh as at first. set the whole again on hot embers, as before, and let it stand till next morning. Being now again heated, but not boiled, squeeze out the flowers while hot; and, to every pint of the expressed liquor, put two pounds of powdered loaf sugar. Lastly, set the whole on the fire, and keep stirring it till the scum rises: then take it off, skim it clear, again set it on, and stir it and scum it as before; thus continuing to proceed, till no more will

rise. It will now be completely made; but must not on any account be permitted to boil, as it would in that case afterward candy. Let it stand twenty-four hours to cool; and, if then quite cold, but not otherwise, bottle it close for use. This is a very agreeable and cheap syrup.

Best Method of Bottling Gooseberries and other Fruits for Keeping.

THE gooseberries, when a little more than half grown, must be gathered on a fine dry day; and, being headed and tailed, without having their skins injured, or receiving any bruises, are to be put into the proper wide-mouthed glass bottles, shaking them gently down till each bottle is completely full. Having gently corked the bottles with new and sound corks, set them in a moderate oven, let them remain till they are well heated through, beat the corks in tight, cut off the tops, rosin them up close, and keep them in a dry and cool place. Damsons, plums, cherries, currants, &c. may be preserved in the same manner, without sugar; but neither of them must be gathered in damp weather, or have their skins at all broken, as they would in such cases soon become mouldy. Some bury the bottles in the earth; but in any cool and dry place, they will keep good the whole year.

Fine Wet and Dry Sweetmeat in the Form of Hops.

AFTER cutting or splitting in quar-

ters some of the finest green gooseberries, but without entirely dividing them, and having carefully taken out all their seeds, run a needleful of white thread, knotted at the end, through the end of one of the split gooseberries: then string another gooseberry in the same manner, letting part of it enter the first; and so proceed with others, till there are enough to compose the form of fine green hops, which usually takes about seven or eight gooseberries, according to their size. A sufficient number being thus made, and the thread of each well fastened at the end, they are to be put into cold water, scalded, and left about three days in their own liquor, till they begin to ferment; when they must be put into fresh water with a little sugar, and again heated, but by no means boiled. Being thus greened, drain from them all the liquor, and place them regularly in an earthen pan; then, boiling up some thin syrup, or making it with the last liquor and a proper quantity of loaf sugar, pour it over the gooseberry hops. Boil up the syrup daily in this manner, and continue to pour it hot over them, for a week; and then, putting them up in an earthen pan covered, keep them for use. They may be eaten wet from the syrup; but have a more pleasing appearance when they are prepared dry as follows—Drain all the syrup from them, place them on the bottom of a wire sieve, dust some sifted sugar over them through a bag or cloth, and put the sieve into a

stove. Let them remain till they are quite dry, which will be in three or four days; turning them, in the mean time, and changing the sieve, once every day. Then, lining a box neatly with paper, put them in; placing a bit of writing paper over every layer of the fruit.

Green or Red Gooseberries preserved Wet.

SCALD, but do not boil, the finest and largest picked gooseberries; then put them into a pan, and let them remain three days in their own liquor. Having now drained the liquor from them, put them into another pan with a little sugar, as described in the foregoing article, and proceed exactly in the same manner throughout the remaining process for wet preserving gooseberry hops. They may, also, be dried in a similar way; but this is seldom or never done. Put them up in pots carefully covered, and keep them free from damp. If red gooseberries be used, the colour may require heightening with cochineal; or, if amber, with saffron.

Red or White Currants preserved Whole, in Bunches, Wet and Dry.

PICK, with a pin, all the stones or seeds out of some of the finest and largest currants in bunches, with as little laceration of the skin as possible. Bind half a dozen of these bunches, with thread, to a bit of stick about two inches long, and lay them on an inverted

sieve. In the mean time, having a good syrup over the fire, when it has boiled a quarter of an hour put in a few bunches, not more than sufficient to cover the bottom of the preserving pan, let them have half a dozen boils, and take off the scum with stiff paper. Then put them into pots, which must previously be well dried; and, where quite convenient, pour over the fruit some apple or other jelly. If wanted to be afterward dried, take out some of the bunches, and place them in a stewpan, or preserving pan, over the fire to warm; then, draining from them all the syrup, lay them on a wire sieve, dust some sifted sugar over them through a cloth, and place the sieve in a stove. The sieve must be changed, and the bunches turned, every day; and, when they have stood three or four days, and are become quite dry, they are to be put into papered boxes like other dried sweetmeats.

Preserved Strawberries.

GET the largest and finest strawberries, fresh gathered in very dry weather, and when there has been no rain for at least two preceding days; leave their stalks on, and lay them separately on an earthen or china dish. Having sifted twice their weight of double-refined sugar over them, bruise a few of the over-ripe berries, and put them in a bason, with their weight of sifted sugar. Cover the bason, and set it in a stewpan of

boiling water, till the juice comes out and thickens; then strain it through muslin into a preserving pan, boil it up, skim it carefully, and let it stand to cool. Put the whole strawberries into the syrup, and set them over the stove till they get a little warm; then take them off to cool, and again heat them a little more. This must be repeated several times, till they become quite clear; the hottest degree however must not amount to a boil. If at all likely to break, they must instantly be taken from the fire. When quite cold, put them into pots or glasses; and, if intended for long keeping, pour a little apple jelly over them. They eat deliciously, served with thin cream in glasses, either iced or plain. Strawberries may likewise be excellently preserved, so as to retain their full flavour, by putting them, when fresh gathered, into a gooseberry bottle, strewn with sifted loaf sugar; and filled up with Madeira, sherry, or fine old mountain wine.

Frugal and Wholesome Way of preserving Fruit for Children.

PUT plums, currants, gooseberries, sliced apples or pears, or any other fruits into a stone jar, and add enough Lisbon or common moist sugar; then place the jar either in a cool oven, over hot embers, or in a saucepan of boiling water, and let it remain till the fruit be done. It may be eaten with slices of bread, or with boiled rice; or bread or boiled rice may be dressed with the fruit.

Apple Jelly for preserving Sweetmeats.

THIS useful article, for covering rich sweetmeats, and other purposes, is very easily made: in summer, with codlins; in autumn, with rennets or winter pippins.—Pare, quarter, and core, apples of either description, or almost any other, and put them into a stewpan with water barely sufficient to cover them. When the fruit is boiled to a pulp, add a quart of water, boil it half an hour longer, run it hot through a flannel bag, put it up in a jar, and keep it covered for use. A little lemon peel boiled with the apples, and a pound of powdered loaf sugar added to each pint of the pulp, and boiled up, will make a very good apple jelly for the table, or to eat with cream.

Curious Prussian Method of Drying Vegetables, and its wonderful Effect.

IN 1772, Mr. Eisen, a Livonian clergyman, after many experiments, intended to ascertain the relative moisture contained in different plants, clearly convinced the world, by publishing actual proofs laid before Frederic the Great King of Prussia, that vegetables may be preserved in their natural state, so as to retain their juices, their colour, taste, and alimentary properties, for a series of years, by a proper method of drying and packing them; in which it appeared, that eight tons, or thirty-two thousand pounds, of fresh herbs and:

roots, were thus concentrated into the compass of sixteen hundred weight, or the twentieth part of their bulk, so that a single horse could remove, with much ease, what otherwise must have required the united efforts of twenty horses. This new and excellent manner of preserving vegetables of almost all descriptions, cucumbers and radishes chiefly excepted, simply consists in drying them on a plastered floor, moderately heated by a fire made beneath the structure, so as to avoid singeing or burning the leaves, stalks, &c. The whole process is conducted in the manner about to be described; and requires no farther care in regulating the degrees of heat than is necessary for the baking of thin biscuits; the vegetables being exposed on their surface to the influence of the open air, for dissipating the moisture, while the biscuits are confined in an oven. Completely to succeed in this useful operation, the herbs and roots, as well as every species of fruit, must first be cleansed, by wiping, washing, &c. as for culinary purposes. The water is to be entirely drained, by placing the different articles on sieves or frames with stretched canvas, perforated boards, or some similar contrivances. The leaves, stalks, or fruits, being there repeatedly turned, so that each side may become dry, they must be spread over a floor constructed on the principle already mentioned, till all their moisture be completely evaporated; for, should the small-

est degree of humidity remain within the substance of such vegetables, they will infallibly become mouldy and corrupted. The best criterion for ascertaining the due degree of exsiccation, is that of the stalks readily breaking, and the leaves being easily rubbed to powder between the finger and thumb. As, however, in this shrivelled state, they could neither be conveniently packed nor conveyed, it is requisite that they should previously be removed to a cellar, or other damp place, till they have, by the absorption of moisture, become sufficiently pliable to bear being compressed without crumbling to pieces. Experience has demonstrated, that this degree of newly-acquired humidity is by no means detrimental to the preservation of the plants; and is, in fact, extremely different in its effects from that retained by their interior parts. The vegetables thus prepared are next to be packed, either in strong paper formed after the manner adopted with regard to tobacco leaves, or in wooden boxes or casks which have been completely dried so as not to communicate any peculiar flavour of the wood. These directions being strictly observed, vegetables will not only be preserved for a long time without losing any of their essential properties, but may also be reduced from the sixteenth to even the twenty-fourth part of their natural bulk. Half an ounce of such concentrated herbs or roots, Mr. Eisen remarks, will be a suf-

ficient allowance for a meal, if eaten with animal food; and, as not only mushrooms, but lobsters, small fish, and other animal substances, are preserved with equal success, a traveller may carry in his pockets provisions for two months. It will be necessary, he adds, when such provisions require to be dressed, that they should either be a short time infused in hot water before they are exposed to the fire; or steeped in cold, particularly the leguminous fruits, so that they may swell to nearly their original size: they are then to be treated, in every respect, after the customary manner of all such culinary objects. In giving this curious article, as really interesting from its principle, and even practically useful, we can by no means adopt all the sanguine hopes of this ingenious gentleman: though he has, certainly, enlarged our views with regard to the effects of drying vegetables; suggested, probably, by contemplating the advantages which result from the drying and consequent close package of tobacco, teas, hops, hay, &c. combined with ideas of essences, portable soups, and other concentrations of animal and vegetable substances. His plan, therefore, is rather to be regarded as an extended application of an old principle, scientifically investigated, and experimentally acted on to a certain extent, than any absolute new discovery, or even a known invention carried to its ultimate point of perfection. Mr. Eisen has taught

us much; but we have, on this subject, still much to learn.

Genuine Eau de Luce.

THE long and highly-celebrated preparation called eau de luce, so greatly in request, and so useful in all faintings and lowness of spirits, is a liquid compound, consisting chiefly of the essential oil of amber and the volatile alkali; in which composition has been discovered, that volatile alkali is rendered considerable more grateful by an imperfect combination with oil. In compounding this fluid, so that it may possess the desired quality of a milky whiteness, there is considerable difficulty: for if, by a due proportion of the materials, the combination be too perfect, it will approach to transparency; and if, by a redundancy of oil, the combination be less perfect, the oil will separate in the form of globules, or in a sort of cream. Macquer, in his Chemical Dictionary, speaks highly of the following receipt for making eau de luce—In four ounces of rectified spirit of wine, dissolve ten or twelve grains of white soap. After filtering the solution, dissolve in it a dram of rectified oil of amber, and then filter it again. Mix, in a flint glass bottle, as much of this solution, with the strongest spirit of sal ammoniac or pure volatile alkali, as will, when sufficiently agitated, produce a beautiful milky fluid. Should a cream form on its surface, more of the oily spirit of wine must be

added. Eau de luce, however, is now generally made, in large quantities, by first preparing a very rich tincture of amber, and then mixing it with spirit of sal ammoniac and rectified spirit of wine. To make a gallon of the tincture of amber—Put half an ounce of oil of amber in a bottle, with two pounds of highly-rectified spirit of wine. Let them remain five days, occasionally shaking the bottle; and, when the spirit is thus become strongly impregnated with the oil, add two ounces of the choicest finely powdered amber, and let it digest three days. Thus will be produced a peculiarly rich tincture of amber, the clear of which is to be decanted for use. To the quantity of tincture of amber thus prepared, on merely adding eight pounds of the strongest spirit of sal ammoniac, with four pounds of highly-rectified spirit of wine, and combining them together by shaking the bottle, the eau de luce will be instantly produced. It must, of course, be kept, and ought to be made, in glass-stopper bottles, like all other volatile preparations. Either of these may be considered as genuine eau de luce: but much that is vended under that name seems merely spirit of sal ammoniac, mixed with common oil of amber; having, perhaps, a little camphorated spirit of wine added, or some cheap odorous essence.

Strawberry Ice Cream.

PICK the stalks from a pottle of fresh

strawberries; force them through a sieve into a bason by means of a wooden spoon; add a quarter of a pound of powdered loaf sugar and a pint of cream, and mix them well together. Put the whole into a freezing pot; and, covering it over, set it in a pail, and surround it entirely with ice. Strew, on the ice, plenty of salt, and keep turning round the pot for about ten minutes; then, opening it, scrape it from the sides, again cover it up, and continue turning it till the cream become like butter. Next put it in the moulds; and place them in a pail covered with ice and salt, for considerably more than half an hour, till the water mounts near the top of the pail: then dip the mould into water, turn out the ice cream on a plate, and send it to table. Care must be taken to use a very sufficient quantity of salt, without which it will not freeze. When the fresh fruit is not to be had, two table-spoonfuls of strawberry jam, with a pint of cream, the juice of a lemon, and a little cochineal to improve the colour, may be passed through a sieve, frozen, and served up, exactly in the same manner. Raspberry, cherry, currant, and even barberry ice creams, may also be made precisely in the same way, with obvious proportionings of the acids and sugar to the respective fruits.

Strawberry Water Ice.

PICK the stalks from a pottle of strawberries, and press them through a sieve

into a bason. Then add a pint and a half of water, with half a pound of powdered loaf sugar; and, after well mixing them, pass the whole through a sieve, freeze it rich, put it in the moulds, and serve it up. If ices are not thick and smooth like butter, they must have a little syrup added, and be again frozen, before they go into the moulds. When strawberries are not in season, put two table-spoonfuls of strawberry jam into the bason; and add the juice of a large lemon, with a pint and a half of water, and a little cochineal: then, straining it through a sieve which will suffer no seeds to pass, freeze it, and serve it up, in the usual way. Red, white, and black currants, as well as raspberries, &c. may be water iced after the same methods with the respective jams or fresh fruits.

Bunch of Grapes Water Ice.

Pour a pint of boiling water over two or three handfuls of clary or elder flowers, cover them up close, and let them stand to infuse till quite cold. Then, draining off all the liquor, pour it on about six ounces of powdered loaf sugar, and squeeze in the juice of two or three lemons. Strain through a sieve, freeze it, and fill with it the mould, or shape, of a bunch of grapes. Cover the closed mould with paper; and let it stand at least an hour in the ice and salt before it be turned out. Other shapes

may be thus filled, with ices flavoured like the fruits represented.

Simple French Remedy for Swelled Faces.

THE following easy remedy will be found very beneficial in those defluxions which so often and so painfully inflate the cheeks—Put a quarter of a pound of fresh butter into a small saucepan, over a gentle fire; and, when it begins to melt, add two table-spoonfuls of rose water, well stirring and mingling them together. Rub the affected part with this ointment, quite hot, three or four times a day, till the swelling entirely disappears. In some very stubborn cases, bleeding and clysters may be necessary: but cathartics are to be avoided while the defluxion remains, through fear of diverting the humours; at least, the French physicians are of this opinion.

Glocestershire Butter.

THOUGH Glocestershire is, certainly, less extensively famous as a butter than as a cheese county, the name of Gloucester butter has a celebrity in many parts of the surrounding country nearly equal to that of Gloucester cheese in London. In the upper vale of Gloucester, particularly, milk butter forms a considerable object of the dairy; not only in the spring, while calves are rearing, before cheese-making commences, but during summer also: owing to the species of

cheese, called two-meal cheese, peculiar to the vale of Gloucester, where it is universally made; and for which purpose the evening's meal of milk being set for cream, and skimmed in the morning, is added to the morning's meal neat from the cow. There are, of course, some variations in different districts, and even in different dairies of the same district; but the following is an accurate and minute detail of the best general practice.—The prevailing rule is, to set the milk as shallow as it can be skimmed; and, with the assistance of a tin skimming dish and a steady hand, the most skillful dairy women can skim at only an inch deep, but an inch and a half is the commonest depth. The cream is preserved in earthen jars, where it is stirred several times a day with a cream slice; having, from its superior richness, a peculiar propensity to becoming curdy, and requiring some strength of hand to stir it. If the weather be hot, the churn is prepared by a previous cooling with cold water; and, sometimes, cold water is also put into the churn among the cream: in cold weather, the churn is warmed with scalding water; and, sometimes, hot water is also put into the churn, which is likewise, in very severe weather, placed near the fire during the operation. The cream, owing to its great richness, being very liable to rise while churning, part of it is, in such case, taken out; and, on the rest going down, again added. In autumn, when

butter generally becomes pale and tallow-like, the cream is not unfrequently coloured with a preparation of annotta before it be put into the churn. The mouth of the churn is always secured with butter pressed into the joints, which is considered as less troublesome than a cloth. The breaking is carefully attended to, heating the butter in the churn being thought highly injurious. In making up the butter, their first care is, to prepare the several utensils; these are, the butter skeel, the butter board, the print, and the trowel. To prevent the butter from hanging or adhering to the wood, it is first scalded with water; and then has salt brushed in, while it is moist and hot, with a soft thick-set brush: the salt being either put on the brush, or dusted over the utensil; which is, immediately after, plunged into cold water. Exactly in the same manner, the dairy woman prepares her own hands. The butter being now taken out of the churn, and placed in the skeel with a quantity of cold water, somewhat more than a pound is broken off, and kneaded in the water with one hand; the fingers of which are widely spread, and then closed, repeatedly, to break the butter, and give the milk an opportunity of escaping. Each time the fingers are closed, the lump is rolled on the bottom of the skeel, the hand being shifted so as to take the lump the contrary way, and then worked as before. This having been several times repeated, the first

roll is placed on the butter board, and a fresh lump broken off. When the whole has been in the same manner prepared, the milky water is poured into the tub of butter milk; and, the skeel being washed, has somewhat more than half the butter spread thinly, and evenly, but with a rough surface, over the bottom. On this rough surface, a little salt is dusted, the remaining lumps of butter are spread over the salt, and a little more salt is strewed on the whole. It is then rolled into a single lump, and broken down immediately with the palm of the hand; the fingers being expanded as before, the butter forced forward, and the fingers partially closed at every stroke, till the butter is left exceedingly rough spread over the bottom of the skeel. Fresh water is now poured over this rugged surface, and the butter again rolled up into one large lump: when the breaking of it down, working it, and forming it into one large roll, is repeated; till, at length, it is broken into pound lumps, and finally kneaded in fresh water as at first. The lumps being now placed, a second time, on the butter board, over which water is previously thrown, they are separately kneaded with one hand on the bottom of the dry skeel, and set against its side in short rolls. The butter scales are then taken out of the salt water in which they had been immersed from the time of its being first poured out of the skeel, and balanced even with some of the butter;

when the lumps are divided, and weighed in half-pound pieces. These are prepared for printing, by kneading them dry at the bottom of the skeel, and moulding each into a conical form; effected with the palm of the hand, the fingers being joined and set at right angles to the palm. The point of the cone thus formed is placed in the centre of the print, and the base pressed down, till the surface of the print be covered; whatever presses over at the edges being collected, by running the finger round the print, and put on the intended bottom of the pat. The sides are finally smoothed with the butter trowel; and the pat, with the print, set on the board: the print is then taken off, leaving the pat about four inches diameter and about an inch and a half thick. If the print does not loose, as they term it, freely, the hand is placed carefully and firmly against the side of the pat, that a degree of purchase may be gained for pulling; and if, after all, the butter in any degree adheres to the wood, the print is again scalded, salted, and brushed, till it loosens freely; the indelicacy of blowing, as practised in most other places, being here never suffered. The pats generally remain all night on the board, to stiffen; and the following morning are placed in cold water, previously to their being put into the basket for sale. The butter markets of the upper vale are, chiefly, Gloucester, Cheltenham, Tewkesbury, and Evesham;

that of Gloucester is, perhaps, the nearest in the united kingdom. The butter is all packed in a sort of long square basket, with a bow handle across the middle; and with two lids, hinged on a cross piece under the bow. A basket, eighteen by fourteen inches within, and about ten deep, holds twelve prints in one layer or tier, four by three: when, therefore, the butter is firm, three layers, or eighteen pounds, are put in each basket; but, when soft, only two, or twelve pounds. Baskets of a larger size, but less common, carry thirty pounds. In summer, the butter is invariably packed with green leaves; generally in what they call butter-leaves. These are the leaves of the artiplex hortensis, or garden orach, which the dairy women sow annually in their gardens for this purpose; they are sufficiently large, of a fine texture, and of a delicately pale green colour. Vine leaves, and leaves of kidney beans, &c. are also occasionally used. The bottom of every butter basket is bedded with a thick cloth, two or three times folded, and overspread with a fine, thin, gauze-like cloth, which has been dipped in cold water; on this are placed the prints or pats of butter, with a large leaf beneath each, and another on the centre of the top. A fold of the cloth being spread over the first layer, another tied is set in, and covered in the same manner. At market, the cloth is removed, and the prints, thus partially covered with

leaves, are displayed in all their neatness. The leaves are not only pleasing, but useful: they serve as guards to the butter; which is thus taken out of the basket, as well as put into it, without being touched, or having the prints at all disfigured. Even the general mode of carrying this butter to market merits particular notice—The basket is put into a kind of open wallet, with a smaller basket, or some other such counterpoise, at the opposite end of the wallet; which being strapped tightly to a saddle judiciously made for the purpose, with the heavy end on the off side of the horse, the dairymaid mounts, and preserves the balance by her own weight: while the basket being lashed on so as to ride perfectly level, the prints of butter are securely preserved from bruising.

Double Berkeley Cheese, commonly called Double Gloucester.

THE district or hundred of Berkeley, forming a considerable part of Gloucestershire, called the Vale of Berkeley, has ever been celebrated for the superior quality of its cheese. What, in the kingdom at large, is denominated the best Gloucester cheese, and particularly double Gloucester, is always called in Gloucestershire double Berkeley; not more on account of its superior quality than because the principal part of the thick or double cheese of Gloucestershire is made within this district. They make large quantities of whey butter,

but very little butter with milk, every pound of which they consider as plundering their cheese. The Berkeley cheese is, in every respect, uniformly new milk, one-meal, and best-making: in size, however, it varies, being made both double and single, or thin as well thick. The thin, when ready for sale, usually weigh from nine to twelve pounds each; the thick, from fifteen to twenty-five. The width of the vat is the same for both, the size of the respective cheeses being only varied by thickness. The chief season for making thin cheese is from April to November; but, for thick or double, during May, June, and the beginning of July; those made later in the summer not acquiring a sufficient degree of firmness to be marketable the ensuing spring. Though the milk is said to be seldom quite genuine, it still boasts, even thus lowered, such extraordinary richness, that the cheeses made from it will sometimes, in hot weather, exude an oleaginous liquid, which might be collected from their surfaces in spoonfuls. Colouring is, here, considered as an affair of the first importance; and it is common for the cheese-factor himself to supply the dairies for which he contracts with the best colouring matter he can get for that purpose. Much has been said about the salubrity of these colouring materials, which are now chiefly annotta; but, when it is considered that there are not more than two grains of colour in a pound of cheese,

there seems but little occasion for exciting any alarm on this subject. The best method of preparing the vells, is merely to wash them perfectly clean, salt them, and lay them down for a few days in an earthen dish; than to take them out, drain from them the first pickle, re-salt them, and put them down in jars. They are seldom used under a year; and, sometimes, not till two or three years old. There are numerous receipts for preparing the rennet, and scarcely two dairies exactly agree on this subject. In one of the very best, when the vells are wanted for use, they generally boil a little black pepper in salt and water, and put them in cold to soak; adding a lemon stuck with cloves, which is thought to give the rennet a quickness. The vells, however, when originally well cured and properly kept, on being put into a little cold water only, have been known to produce as good cheese, as ever was made with any prepared rennet. — In fact, nothing more seems necessary, than to take away the natural faint odour of the vells, that the rennet may be perfectly sweet. Milk immediately from the cow is here, especially during summer, considered as much too warm for running; and, therefore, cold water is frequently added, where there is not sufficient skimmed milk. When the coagulation beings to take place, the surface is frequently broken with a skimming dish, to hasten the curding;

particularly, where the milk is run very cool. The curd is then broken with a double or two-bladed cheese knife, and also with the hand keeping it in motion with the dish. As the curd settles, the dairy woman keeps collecting it with her hands to one side of the cowl; carrying the mass round the tub, from time to time, more expeditiously to collect the scattered curd. The whey is laded off into a large oval tub, that it may stand for cream. The skirts of the large mass of curd are now cut off, and piled with the rest, which is gashed with the cheese knife to let out the whey shut up in gathering. After which, the remaining whey is strained, to collect the particles of curd, as well as to leave the whey clear for making butter. The curd, thus nearly freed from the whole of its whey, is next put into naked vats; and being pressed well in with the hand, rounded up in the middle, and having a loose cloth thrown over and tucked in, the vats are set in the press, to force out what remained. Having stood a quarter of an hour in the press, it is turned again into the cheese tub, broken small with the hands, and cut still smaller with the double knife. In this state, it is scalded with water lowered with whey, all whey, being here considered injudicious, from an idea that whey may be heated till it become sour. A pailful, more or less, of this liquor being thrown on the crumbled curd, the whole is briskly stirred, to

mix the curd and scalding stuff evenly together. The heat of this mixture, rather than that of the scalding liquid, giving the texture of the curd, it is the most judicious practice to keep back some of the hot liquor; and, having stirred the mixture, to add or withhold it, as judgment directs, regulating the heat of the mixture to the state of the curd. When it has stood a few minutes, for the curd to subside, the liquor is laded off, and the curd collected. In order to vat it, an assistant takes the curd out of the tub, while the dairy woman or manager trims it into the vats; both pressing it hard with their hands, to free it as much as possible from the scalding liquor. On the vat's being half full, about an ounce of salt is scattered over the surface, and worked in among the curd; after which, it is filled up. The mass, in the mean while, is twice or thrice turned in the vat; the edges being pared, and the middle rounded, each time of turning. It is then taken out of the vat with a cloth, and put into the press, in the customary way. The cheese presses are mostly loaded with gravel in cubical boxes, raised by rollers, and made to fall horizontally on the cheeses. Some are double, holding 6 or 8 thin cheeses in each division. The very large dairies have three or four presses. When the vats have stood about an hour in the press, they are turned into finer cloths; and, about two hours afterward, salted for the first time, and turned into

the same cloths. In the evening, those made in the morning are again turned, as well as again salted; and this process is also repeated the next morning: the surface of each cheese being salted three times, beside the little strewed among the curd. In the evening, they are bare vated; and, the following morning, finally taken out. Each cheese, therefore, stands four meals in the press. In large dairies, where the dairy-room shelves are not sufficient to contain all the young cheeses, they are carried from the press into an upper room fitted up with shelves for their reception. They are commonly turned once a day, till of a sufficient texture to bear the operation of washing, which takes place every three, four, or five weeks, as convenience or want of room may require. At some dairies, water is used in preference to whey; and, in autumn, it is moderately warmed; but hot water is thought too much to soften the rind. The firmness or solidity of the cheeses is now manifested in their specific gravity: if they sink in the water, they are of a sufficient close texture; if they swim, they are hove. By this last provincialism is to be understood, that they are either porous, or hollow in the middle. This, though a seemingly simple ordeal, is regarded as a very certain one. In some dairies, where they are less anxious to give their cheeses a blue coat than to decorate it with a lively red or scarlet tint, the floor is only rubbed

clean with a cloth; the succulence of the herbage, however, is thought, by many, not only favourable to the production of a good blue appearance, but also very conducive to keeping the rind supple and free from cracks, as well as to the prevention or destruction of mites. The artificial colouring of the rind, like that of the internal parts of cheese, originated in attempts to give a natural appearance of extraordinary goodness to articles which did not actually possess any such superior distinction. As the effect of some peculiarly favourable soils produced a mellow yellowness in the cheese; so these rich cheeses were observed to acquire, by age, a variegated colour, at and near the surface, which became clouded with red: and this appearance is not unfrequently observable in Cheshire cheese, on which the arts of colouring were, till lately, scarcely at all practised. The arts, or rather artifices, of giving these characteristic yellow and red hues of the best Gloucester cheese, to that which has not naturally these advantages of appearance, have already travelled into other counties. The internal yellowing has been before described, and the external reddening is produced by a very simple operation. For this purpose, Spanish brown, and Indian pink, are sometimes mixed, and at others used separately: these, after the cheeses have been cleaned, are either dabbed on wet with a cloth, or, while the surface of the cheese is moist,

thrown on it dry, and irregularly, in pinches, rubbing it well in with the hand. This last is generally considered as the neatest mode. From the cheese chamber, they are removed into other rooms; and placed on their edges in rows, or put into piles of a height proportioned to the state of dryness, where they remain till they are sent to market. Sometimes, in large dairies, almost every room in the house is occasionally filled with cheeses. The annual average of Gloucester cheese produced from one cow, is estimated with all possible accuracy at three hundred weight, or three hundred and thirty-six pounds; while, from the whey, there is, during the season, a calculated weekly produce of three-quarters of a pound of butter.—Hence appears, in a very striking point of view, the value of this most incomparable domestic animal. Though Gloucestershire may be considered as the parent county of all our mild cheese, it has not, of late years, augmented its celebrity; while other places, and particularly North Wiltshire, are rapidly rising to perfection.

Gloucestershire Green Cheese.

THE method of making sage cheese in Gloucestershire, there constantly called green cheese, is as follows:—For a cheese of ten or twelve pounds weight, about two handfuls of sage, and one of marigold leaves and parsley, are bruised, and steeped all night in milk. On the

following day, the greened milk is strained off, and mixed with about a third part of the quantity to be run: the green and the white milks are then run separately; the two curds being kept carefully apart, till both are ready for vatting. The peculiar mode of mixing them, depends entirely on the fancy of the maker; some crumble the two together, mixing them evenly and intimately; others break the green curd into irregular fragments, or cut it out in regular figures with tins constructed for the purpose. In vatting it, the fragments or figures are placed on the outside; the bottom of the vat being first set with them, and crumbling the white or the yellowed curd among them. As the vat fills, others are placed at the edges, and the remainder is added flush with the top. The after-treatment, of course, is exactly similar to that of plain cheeses, as described in the two preceding articles.

Whey Butter.

IT is, in Gloucestershire, the invariable practice, to set whey for cream; and the lower classes of the inhabitants eat little else than whey butter: which, with due cleanliness and proper management, may be made perfectly palatable; and is in every respect preferable, while quite fresh, to the milk butter of some poorer soils. The whey, for making butter, is generally set in one large tub; and not, like the milk, parcelled

out thin. The process of making it, and mode of taking it to market, are precisely the same as has already been particularly described with regard to Gloucestershire butter in general. It is commonly sold at one-third less than the market price of the best milk-butter.

North Wiltshire Cheese.

THE cheese of North Wiltshire is, at present, in high estimation; having a richness, and at the same time a mildness, which make it preferred, by many persons, to that of Gloucestershire, even when produced by the celebrated vale of Berkeley. The best Berkeley cheese, indeed, though of the first quality as to richness, has in general a sharpness, or degree of pungency, offensive to some palates; while, however, this very circumstance renders it much coveted by others. Even Cheshire cheese, so much relished by many for its peculiarly strong flavour, is by some considered as highly disgusting on that very account. The produce of each, therefore, may be truly said, to have its peculiar excellence. The dairies of North Wiltshire are large, several of them a hundred cows each. The favourite species of cow is, invariably, the long-horned breed; many of which are purchased, but great numbers are every year bred. The dairy room, or building, called here deyhouses, are large and commodious; set round with presses and whey leads. The floors are stone;

the area being left free for the cows, churn, &c. There are no shelves. In general, they have outer doors opening under a penthouse or open slant shed; which not only affords shade and shelter, but gives a degree of coolness. A gate-like door on the outside, to guard against cats, dogs, and poultry, yet admit a thorough air, or door frames covered or paneled with canvas, have of late years been introduced at some dairies, in this and other parts of the kingdom. The utensils are, in general, similar to those of Gloucestershire. The board vats, like them, fifteen inches and a half diameter; but the loaf vats, from ten to twelve only, and four to six deep. Both are, however, mostly without holes at the bottom that they may longer retain the brine. The cowl is proportioned to the size of the dairy; but where one of about four feet diameter is not sufficiently large to contain all the milk of the dairy, two are generally used, the curds of both being mixed and broken together after part of the whey is laded off. The hours of milking are very early; in some dairies, and in the middle of summer, the cows are in the yard, and the whole family up, by three o'clock in the morning. The afternoon's milking commences at the same hour as that of the morning meal. Ten cows to a milker is the general allowance; in large dairies, they are chiefly labourers; with their wives or daughters. The cows are milked only once over; being

never drawn a second time at a meal, either here or in Gloucestershire. The species of North Wiltshire cheese are various. Soft thin cheeses are made early in the spring; and sent up weekly to London; while some dairies put the whole, or a principal part, of their make in nets, but the common make of the country consists of thin cheese, broad thick cheese, and loaf cheese. The broad thick, as well as the thin, are similar to those of the Vale of Berkeley, and usually sold in London as double and single Gloucester. It is the narrow loaf-cheese which goes under the name of North Wiltshire cheese; and which has, of late years, become so high in fashion, as to fetch sometimes a guinea a hundred weight more than thin cheese of the same or perhaps a superior specific quality. Every one, therefore, who can, with any degree of certainty, makes these loaf-cheeses: but they want more skill, and more labour; and much after all is said to depend on the ground from which they are to be made. They demand, too, far greater press as well as store room, and, what is still more inconvenient to the necessitous, who suffer in all competitions with the opulent, requiring a much longer time to ripen than thin cheeses, they do not come so quick to market. Some, who cannot make loaf-cheeses, endeavour to make thick, which bear a price nearest approaching that of loaves. The large North Wiltshire dairies make cheese all

the year round, many tons being annually manufactured from hay; which, if good, is said to afford not only closer but richer cheese than grass. Winter-made cheese, however, is long ripening, and very liable to be scurfy and white coated; "but time," ingeniously observes Mr. Marshall, "overcomes one of these disadvantages, and a coat of red paint the other." The specific quality of this milk is not here debased, as in the Gloucestershire practice, by keeping a little out for milk butter, which these cheese-makers never sell. The annotta for colouring, and method of using it, are much the same as in Gloucestershire: the former, being prepared expressly for the purpose, is much improved, and communicates a beautiful yellow hue, very superior to the redness produced by a superfluity of the old common material. Cheese, resembling well-coloured bees wax, will fetch some shillings a hundred more than when either a pale or highly-reddened colour. The usual way, with respect to rennet, is to make at once, as in most other places, sufficient to last several days, weeks, &c. but, in one particular dairy, where some of the very best cheese is produced, the rennet is made fresh every day; that is, fresh brine is daily added. More than two vells, in Wiltshire called rades, are never suffered to lay at once in the jar; and the oldest, marked with a skewer, is taken out the instant it grows stale, and a fresh one added. The

milk is universally run of the heat it comes from the cow, or as it may happen to be lowered by the little skimmed milk put in; and the cowl is closely covered with a thick woollen cloth, to make the top and bottom come together. The management of the curd depends on the sort of cheese to be made; thick cheeses require more care and labour than thin, and thick less than loaves. These, indeed, put in requisition all the best skill and industry of North Wiltshire dairy women; who particularly excel in this part of the process, which they seem to regard as constituting the chief mystery of the art. The breaking is performed entirely with the hand and the dish, no knife whatever being used. The first fracture is, by some, very cautiously made, either with the hand or the dish moved gently in the centre of the cowl; dividing the curd into large fragments, so as leisurely to let out the whey, and prevent its carrying off the fat of the curd. After the curd has sunk a little way down, it is more freely broken; and, having stood to subside, the clear whey on the top being in the mean time laded off, it is reduced to a degree of fineness proportioned to the species of cheese. It is broken, for thin cheese, as fine as curd generally is divided in Gloucestershire; for thick, still finer; and, for loaf cheeses, reduced as nearly as possible to atoms. In some dairies, it is violently agitated among the whey with the hands; throwing it up from

the bottom of the cowl, and making it boil up at the top like a strong spring gushing out from below the surface. This practice, which is called beating, though disapproved by judicious dairy-men, is more or less used by most dairy women, on the last breaking-in of the whey. The common method of gathering the curd, is by lading off the whey as it rises; and pressing down the curd with the back of the lading dish, to sink it faster and render it more firm. Some, however, instead of thus pressing it with the back, gather it with the bowl or hollow of the dish, to one side of the cowl; first carrying it gently round, more effectually to collect the curd; and, by these means, get the whey off much clearer, termed here greener, than when the curd is pressed in a soft or pappy state, which certainly tends to impoverish the cheese. The whey being mostly got off, it is the common practice to get the curd into a mass on one side, by heeling the cowl; then, replacing it upright, cutting off the skirts of this mass, piling it on the rest, gashing the whole with a long knife, lading off the whey, and sopping it up dry with a cloth. It is then pared down in slices of about an inch thick, which are piled on the opposite side the cowl; pressing it close, at intervals, and gashing it with the knife, more effectually to let out the whey. When the whole has been thus gone over, the whey by this means extracted is laded off, and sop-

ped up with a cloth, as before. This slicing, piling, gashing, and pressing, is in some dairies repeated to a fourth time; thus making it, in a manner, perfectly free from whey: a practice, perhaps, peculiar to North Wiltshire. Even this general excellent method of freeing the curd from the whey, was noticed, by that accurate observer, Mr. Marshall, to be in one instance much improved. For example, instead of pressing the pile at intervals with the hands, a power which has but little effect where the quantity of curd is large, a vat was put on it, and loaded with cheese weights: a cloth being spread over the bottom of the vat, to prevent the weights from sliding: and, as the pile was carried up; or gashed, the vat being moved from part to part, gave the whole an even pressure, and extracted all the whey. Some few dairies double press their cheeses; that is, put the curd in the press previously to its being scalded, after the Berkeley manner; but it is thought by the best judges to reduce the richness of the cheese, far more than the North Wiltshire methods. For scalding, the mass of curd is broken to different degrees of fineness; in some of the best dairies, even for making loaf cheeses, it is often very roughly broken. The quality of the scalding liquor varies here, as in Gloucestershire: whey and water are by some, respectively, used separately; while others use them both united, but in different pro-

portions. The heat of the scalding liquor also varies: but, in the ordinary practice of the country, the milk is run, and the curd scalded, much higher than in the vale of Berkeley. At one of the very best dairies, there are the following uncommon practices, during this stage of the business. First, the curd is not crumbled before the scalding liquor be thrown in; but only cut into checkers, or dice, of about a cubical inch each, with the same knife, and used in nearly the same manner, as for slicing. Secondly, the curd is salted before scalding it; having a handful of salt for every cheese strewed over the checkers, spread regularly on the bottom of the cowl, and worked in evenly among them. This is done in conformity with the general principle of this practice, to keep the fat in the cheese; the salt being thought to harden and close the outsides of the cubes, so as to prevent the butyraceous particles from being extracted by the scalding liquor. Thirdly, the curd is literally scalded, with almost boiling water; that is, with boiling water qualified by a dash of cold before being thrown into the cowl, to prevent its catching the curd. The result of this practice certainly is, that the scalding liquor is left in the cowl, after the curd's being taken out, thinner than the clearest whey, and without a speck of oil on its surface; while, after the common method of scalding, it is often rendered as rich and thick as buttermilk, and is sometimes

covered with a sheet of oil which might be skimmed off in quantities. There is, also, another admirable stroke of practice in this particular dairy: for, the masses of curd having been stirred among the scalding liquor, and remained a minute or two to get thoroughly heated, are taken out of the scald with dishes, and instantly put into the vats as hot as the hands can possibly bear, where they press like bees' wax much softened by heat, or cheese which has been slightly toasted; and, when two or three vats are filled, they are set in a shallow tub, placed on the deyhouse floor, and have a loaded vat put on them, to close the curd while warm. Thus, richness and a closeness of texture are both certainly obtained. The methods of vatting, in most of the other dairies, are various. In some, the scalding liquor is laded off, and the curd re-broke and salted in the cowl; while, in others, the curd is taken warm out of the liquor, and salted in the vat: thin cheese, with a small handful in one layer; thick, with two small handfuls in two layers; and loaves, with two handfuls in three or four layers; spreading and rubbing in the salt evenly among the curd. The management in the press, where they are salted twice, is much the same as in Gloucestershire, and they remain there a time proportioned to their thickness: thin cheeses, three or four meals; thick, four or five; and loaves, five or six. From the press, they are carried into rooms

commodiously fitted up with shelves for their reception; some, with a stage or two in the middle as well as round the room; where they are turned more or less frequently, according to the state of their maturity, as well as of the weather, till firm enough to bear cleaning. In some dairies, the summer cheeses have only their edges wiped; the blue coat soon enough rising, and sufficiently concealing their roughness: in others, they are either scraped dry, or washed and brushed without scraping. They are never soaked by the hour, and afterward scraped, as in Gloucestershire: the dairy women are of opinion, that soaking, if not wetting, both softens them and checks their ripening, and consequently retards their sale; as well as injures their quality, by admitting the water wherever there may be the smallest crack. They paint freely their winter cheeses, which throw out a white scurfy coat difficult to be got rid of in any other way; but the rest, being much the greater part, are at present allowed to go to market in their own blue coats. From the shelf rooms they are taken to others; not here called cheese rooms, but lofts; where, however, they are spread on floors repeatedly cleaned, and dry rubbed. For preventing or killing the mites with which thick cheese is liable to be infested before it be sufficiently ripe, the leaves of elder are rubbed over the floors where such cheeses are to be deposited. The ar-

range of cheese rooms, in some dairies, is admirably adapted to save much awkward carriage: the shelf room being immediately above the dairy room, and the loft over the shelf room; with trap doors in each floor, through which the cheeses are readily handed. Small cheeses are generally drawn from the larger dairies once a month, and down to five or six weeks old; the larger cheeses require a much longer time. The winter and early spring make, go off in autumn; the autumnal make, in the succeeding spring. The greater part is purchased by factors, who send it to London; but considerable quantities are also annually sold at Reading fair.

Net Cheese.

THERE are considerable quantities of net cheeses made in North Wiltshire; which are prepared, in all respects, except pressing, like the other best cheeses. It is a remarkable circumstance, and highly deserving of attention, that these net cheeses are never either hoven or eyed, defects frequently found in all the other sorts. It is, in fact, no uncommon circumstance, for the same maker to form, out of one cowl of curd, pressed cheeses which heave, and net cheeses which are perfectly close. There seems, therefore, but little occasion to look farther for a cause. In making net cheeses, the curd is squeezed as closely and tightly as

possible into the nets by hand, but receives no other compression; in other cheeses, the curd is subjected to the powers of a press: and it has not failed to be noticed that, the heavier the press, the greater is the propensity of the cheeses to heaving, as well as that a similar effect is produced by overfilling the vats. The natural inference is, that an instrument of pressure as nearly as possible on the principle of that of the hand, with powers suited to the size of the largest cheese, would in like manner render cheeses of any form or magnitude invariably close; if, indeed, there should not also be a necessity of having the mould or vat so constructed as to leave the sides of the cheese some degree of freedom, like the meshes of a net.

General Process of making Foreign Wines.

BY wine, generally speaking, is meant the fermented juice of the grape: this is supposed to have been the original of all our fermented liquors; and it is, perhaps, on the whole, much the best. The common mode of making foreign wine is thus described—The grapes having arrived at a due state of maturity, known by the perfection of their sweetness or saccharine principle, the juice is pressed out so as to flow into a vessel placed for its reception; when the fermentation naturally commences, frequently in a few hours, but sometimes

not till after several days, according to the state of the atmosphere, the nature of the fruit, the quantity of the juice, and the warmth of the place where the containing vessel stands, manifested by an intestine motion visible in the liquid. This movement continually augmenting, expansion results from the accumulated heat; and the body or volume of the liquor, which becomes turbid and oily, of course increases: while the fixed air, disengaged, fills all the unoccupied space of the vessel; and the heat rises frequently to seventy-five degrees of Fahrenheit's thermometer, and not unfrequently still higher, with a forcible ebullition. Generally, after a few days, the intestine motion declines, the warmth lessens, the mass sinks or falls lower, and the feculencies subside: when the liquor is found to have lost some of its saccharine quality, and to have gained clearness, an odorant and vinous flavour, and a colour of more or less redness. This red colour rises from the ardent spirit, produced by the previous fermentation, acting on the colouring matter contained in the skin of the grapes. As soon as the fermentation has thus discontinued its operations, the liquor is put into casks; where, by a second but insensible fermentation, the wine clarifies, its principles more perfectly combine, and its taste and odour improve. Where this is checked or stopped, the gaseous principles being retained, it will be brisker, and possess more of the nature

of must in the saccharine juice, which may be considered as the wort of malt. There are two general causes of imperfect fermentation. 1. Where there is a defective heat; when the saccharine and oleaginous qualities are insufficiently attenuated or elaborated, and the wine becomes unctuous and sweet. 2. Where the saccharine matter is defective in quantity or quality, which happens in a wet season; when the wine is weak, and the predominant mucilage, occasioning a decomposition, renders it sour. If the juices are too watery, from whatever cause, an addition of must, concentrated by boiling, is to be added; if the saccharine quality be deficient, the want is to be remedied by an addition of sugar. Macquer has proved, in his Chemical Dictionary, that excellent wine may be made of verjuice and sugar. Whether the grapes should be pressed with or without their stalks, depends on the peculiar nature of the fruit: if they abound with saccharine and mucilaginous matter, the insipidity of the wine will be corrected by the bitter principle extracted from the stalks; but if the juice be not too sweet, the stalks will render it drier and unpleasantly rough. The colouring matter in the skin of the grape being of a resinous nature, is not extracted by the juice till it becomes wine; as there is, till then, no menstruum by which it can be dissolved; hence it is, that white wine may be made of red grapes, provided the juice be immedi-

ately poured off from the mass before fermentation has commenced. On the must's being evaporated, the colouring principle will be found remaining, and may be extracted by spirit of wine. Old wines, it is well known, always part with their colour, a pelicle being precipitated and deposited on the side or the bottom of the bottle. If exposed to the heat of the sun, it is detached in a pelicle found at the bottom; and, where the vessel is open, discolouration takes place in a few summer days. This deprivation of colour, however, is not accompanied by any perceptible diminution of strength in the wine. On a chemical analysis of wine, it appears to consist of the six following principles: 1. Water, which may be considered as the basis of all fluids; 2. An inflammable spirit, obtained by distillation; 3. A fine salt or saline matter, which rises immediately after the distillation of the inflammable spirit. 4. A gross salt, called tartar by chemists, but commercially argol, which in part separates on standing, and adheres to the sides of the cask in solid masses. 5. A gummous or mucilaginous substance; and, 6. A gross unctuous and resinous substance. The colour is frequently artificial; a deep red being almost constantly the effect of the red woods, elder-berries, bilberries, cochineal, &c. In the vast variety of grapes, some are colourless; and others yellow, blueish, and red, in many different shades; they are, also, of more

or less sweetness, and of numerous flavours. The same kind of grape, too, proves very different, according to the culture, soil, climate, and exposure to the influence of the sun. Even in France and Italy, grapes which grow on the south side of a hill, are much sweeter than those on the plains. The grapes at the bottoms of the hills are best in very warm and dry seasons; those at the top, in warm and moist; the middle always produces them good. In a dry summer, the grapes are sweetest, but they are least juicy; in a wet, they abound with juice, but it is weaker and more dilute. The sweet Hungarian and Spanish wines are made of grapes which have been concentrated or rendered richer, by cutting half through the stem of each bunch or cluster when the fruit is quite ripe, and suffering great part of its aqueous moisture to exhale, without the flavour of any fresh juice from the vine, so as to become a sort of half-grape, half-raisin. The best must, or juice of the grape prior to its fermentation, is that which flows on breaking, bruising, or treading, the picked fruit; inferior sorts are forcibly extracted from the entire clusters with their stalks. Dilute watery musts are enriched by an infusion of dried grapes, or an added inspissation of part of their liquor: strong and full bodied wines are thus obtained from the poorer juices; and, by similar modes, even the best genuine wines of the grape are to be imi-

tated with the juices of other fruits and sugar. Wines, with respect to their fermentation, may be divided into three classes. The first, however, having suffered scarcely any, are very little better than boiled must; of this sort are, chiefly, the Italian boiled wines, called by the general name of *vino cotto*. This process is applied to such thin and watery juices as are extremely disposed to ferment; and the fermentation of which, when once it commences, is scarcely possible to be suppressed till it gets beyond the vinous state: the boiling, therefore, straining the fermentative quality, renders the liquor more rich; and it continues a year or two fit for drinking, though it be less salubrious than wines properly fermented. In fact, the must relaxes and liquifies, while perfect wine corroborates and constringes. The second class comprehend two sorts, each only partially fermented: of which, the first are the thin sweet wines of the Tyrol, some of the Savoy wines, and several of the Italian wines; the second sort, the strong, full-bodied, rich and sweet wines, such as malnsey, Canary, and some of the Spanish and Hungarian wines. Both these sorts have the fermentation checked before the sweetness has gone off; and the latter has an addition of inspissated must, to augment the richness, as well as restrain the fermentation. Dr. Shannon observes, that these greatly heat the constitution, and ought to be very spa-

ringly drunk. The third class, being the most perfect wines, and for common use the most wholesome, are those which, having been completely fermented, have thrown off their grossness. As wines, however closely the cask be stopped, sensibly waste in keeping, the aqueous part transpiring through the pores of the wood, they should be filled with wine of similar qualities; if the small spontaneous diminution of a cask of Hungarian wine be made up with Rhenish, though both keep well separately, the mixture soon spoils. Cool cellars are of the first importance for preserving wines; the want of which renders wines so apt to fret or run into a new fermentation on the approach of very warm weather. "The goodness and wholesomeness of wines," says Dr. Shannon, "are judged from their being bright, clear, and sparkling in the glass: of an agreeable reviving smell and taste; leaving, when retained some time in the mouth, a slight sense of astringency; being moderately strong and spirituous; passing freely by urine; exciting appetite; promoting a gentle increase of perspiration in the night; keeping the belly open next day, without being followed by a head ach, heaviness of the limbs, or other uneasiness. Such a wine, moderately used, is a very valuable cordial. The sweet rich wines are either new, or very strong and fiery: they heat the blood much more, and if drunk to any degree of excess, their ef-

fects continue much longer than those of the thinner wines which contain an equal quantity of spirit. The red wines, in general, have the greatest astringency, which renders them more tonic and corroborating. Wine quickens the circulation, raises the pulse, promotes perspiration, warms the habit, and cheers the spirit "

Melon Citron.

THIS agreeable sweetmeat, which considerably resembles real citron, is thus made—Cut half-ripe melons, not of too large a size, into quarters; and, taking out the seeds, lay them in salt and water for at least forty-eight hours. Having prepared a good quantity of thin common syrup, and wiped dry the quarters of a salted melon, simmer them in it for nearly twenty minutes; then, letting them remain in the syrup till next day, again boil them gently up as before. Repeat this simmering the two following days; and, taking them out of the syrup, boil it up with a glass of white wine, and a quarter of a glass of brandy, to every pint of syrup, adding also a little more sugar. After the syrup has been well scummed, is completely clarified, and boiled nearly to a candy height, put in the melons, boil them up, pour the whole into glasses, and let them stand till next day to cool. When quite cold, close them up with bladder and leather for use; or they may be afterward dried and candied in the usual

way, as directed for other fruits. With a little essence of citron, &c. it is easy to give them the flavour as well as appearance of candied citron.

Curious instance of the probable good effect of keeping Goats among Horses.

THE following curious fact is given on authority which cannot be doubted. It is extracted, verbatim, from the celebrated Mr. Marshall's Rural Œconomy of Gloucestershire.—“ In the livery stables in London,” observes this gentleman, “ he-goats are kept, for the purpose of preserving the health of the horses which stand in them. Many carriers keep them in their stables for the same purpose; and I have somewhere met with an instance of farmers doing the same, particularly as a prevention of the staggers: but, I have always considered it as one of those popular charms, of which wonderful effects are related in every country. Nor have I, yet, any proof to the contrary; all I have at present to produce is strong evidence: I give it, however, on such authority as no one who knows the author will dispute. About sixteen years ago,” writes Mr. Marshall in 1789, “ Mr. William Peacy, of North-leach, lost several horses in the staggers. He was advised by a friend, whose experience led him to believe that he had benefited much by what he recommended, to keep a he-goat in his stables. He got one; and had not, for

many years, another instance of the disorder. While the goat lived, his horses were free from the staggers; but, the goat dying, his horses again became afflicted with this alarming disorder. He procured another goat, which is still living; and has not, since, had an instance of the staggers. He has seldom less than twenty horses in his stables. I do not mean to recommend, in general terms, the keeping of goats in farm stables: but, if this terrible disease can be prevented at so trifling an expence, what farmer in his senses would be in want of a goat? In the midland counties, three years ago, many farmers lost all their best horses in the staggers. Loss, to the amount of several thousand pounds, was sustained in Staffordshire alone. I dwell the longer on this incident, as it appears to me probable, that the influence of the goat is not merely that of a charm. The staggers appears evidently to be a nervous disorder. Odours are found, in many cases, I believe, to act beneficially on the human nerves; and, possibly, the strong scent of the goat may have a similar effect on those of the horse. The subject is, certainly, entitled to enquiry."

Salt Preserved Cucumbers, for Sauces, Soups, &c.

IN Russia, notwithstanding all that has been said against the wholesomeness of cucumbers, they form a chief article of vegetable food; being brought

to market in tubs, by the country people, ready pickled with salt and water for use. The poorer inhabitants eat them in vast quantities with bread alone, without experiencing any ill effect whatever; on the contrary, these cucumbers are considered as very good and nourishing: there can be no question, that they are far more salubrious than our acid and spiced pickled cucumbers, though at first less agreeable to the palate. Could these, however, once be rendered fashionable, they would most probably long keep their ground. Many of the Jews, even in England, greatly relish them. Those who cannot all at once get the better of prejudices, may thus preserve cucumbers for winter use in sauces, &c.—On fine cucumbers, of a tolerable size, pour over a boiling hot mixture of salt, water, and vinegar: the proportions may be adjusted by the palate; but there should not, by any means, be more vinegar than water. Fill the jar up with sweet oil, to preserve the pickle from external air; cover down close with bladder and leather; and keep it in a dry situation. Any favourite spice may be boiled in the pickle: but salt and water alone, with oil at top, is quite sufficient, and perhaps best.

Red Pippin Paste for Ornamental Knots, &c.

BOIL some fine large apples, pared, cored, and sliced, in barely sufficient

water to cover them, till they are soft enough to pass through a sieve; and, having finely coloured the pulp with cochineal, and boiled as much syrup as the quantity of apples, to the height called blow, mix them together off the fire. Then, spreading the paste on a sheet of pewter, turned up round its edges about the sixth part of an inch, to prevent the paste from sliding off, set it in a hot stove till the following day; and, on its being dry enough, which is known by its coming easily off the pewter, cut or score it all round the edges, as well as quite across, into long slices or strings about a quarter of an inch in width. These strings being tied or fashioned according to the taste and fancy of the operator, are to be put on another pewter sheet, and dried for two days in a stove; after which they may be put up cold, and kept for use in boxes lined with paper, like other sweetmeats. This paste is very agreeable to the palate, and has a most pleasing appearance. It may be made green, &c. or left of the natural colour, but red is usually preferred for all purposes.

Italian Ravioli.

THIS fashionable dish, in Italian cookery, is thus made—Wash and pick the leaves of white beet, or endive, green and white together, and boil them in a very little water. When done, squeeze out the water, and chop the whole small in the same manner as spinach. Add

half the quantity of firm or fast curd; season and blend them well together, with an egg to each pound of the mixture, a spoonful of grated Parmesan cheese, and sufficient grated bread to work up the whole into long oval forms, each containing nearly the quantity of an egg. Having well regulated the seasoning, roll them in flour, and throw them into salted boiled water: let it continue to boil; and, when they all rise to the top, they may be considered as properly done. They are to be served up under good gravy sauce, or melted butter.

Vechioni, or Preserved Chesnuts for Culinary Purposes.

IN Italy, where, as well as in France and other parts of the continent, chesnuts are much used among the best cooks, they are thus prepared for keeping—Put any quantity of fresh chesnuts into an oven after the bread is drawn, and let them remain till both the outer and inner rinds feel very dry, and brittle enough to be got clearly off by well rubbing and beating them in a sack. This being done, winnow them well from the husks; pick out and throw away the unsound; and string those which are sound on packthread, by means of a needle run through the middle of each. They should be tied in lengths, containing a certain number each, suited to the quantity most generally used at once in the family; and are then to be

returned to a cool oven, and left till they become as hard as stone. Their appearance in this state, being much shrunk, and exceedingly wrinkled, has obtained them the Italian name of *vechioni*, or very old men. Being hung up in a dry place, they will keep many years; and are ready for use at all seasons, after previously soaking them in the following manner—Pour, first, some water, with a little salt, over as many as are wanted; and change it every twenty-four hours, by substituting only common cold water, without salt, till they regain their first size, and are soft to the centre. They are then ready for use, and will be found to preserve a most sweet and agreeable taste, for the various purposes of the cook or confectioner.

Codlin Mangoes.

PUT some of the finest and largest codlins, full grown, but not ripe, in a cold brine of salt and water, which has been boiled and scummed till strong enough to bear an egg. When they have remained three days, closely covered up, make a new pickle; and, after three more, change it again. On the ninth day, take them out, dry them, and core them carefully with a scoop; getting the stalk out whole, so as for the piece to fit in again, and without piercing through the eye at the other end. Supply the place of the core, by filling in a mixture of ginger sliced thin and

cut short, a clove of garlic, and plenty of whole mustard seed; then put in the stalk piece, and tie it up tight. Having, in the mean time, made a pickle of as much white wine vinegar as will cover them, with sliced ginger, cloves of garlic, horse-radish, and mustard seed, well boiled in it, pour the liquor hot over the codlins, every day for at least a fortnight. Then put them into a stone jar, and keep them close covered with bladder and leather for use. Cucumbers of a tolerably large size may be done in a similar manner; but these are best whole, as they then eat crisper, and keep much longer. Codlins, however, are generally considered as making the best imitation of Indian mangoes; being preferable to either melons or cucumbers, or even peaches, for that purpose.

Pickled Walnuts.

SCALD slightly, to facilitate rubbing off the first skin, a hundred of fine large French walnuts, about the beginning of July, before they have a hard shell, which is easily ascertained by the common method of trying them with a pin. Put them in a strong cold brine, shift them into new the third and sixth days, and take them out and dry them on the ninth or tenth. Then take an ounce each of long pepper, black pepper, ginger, and allspice; a quarter of an ounce of cloves; a few blades of mace; and a table-spoonful of mustard

seed: and, having bruised the whole together, put into a jar a layer of walnuts, strew them well over with the mixture, and proceed in the same manner with the rest, till all are covered. Then, boiling three quarts of white wine vinegar, with some sliced horse-radish and ginger, pour it hot over the walnuts, and cover them up close. Repeat the boiling of the vinegar and pouring it hot over, three or four days, always keeping the pickle closely covered; and adding, at the last boiling, a few cloves of garlic, or some shallots, let them stand at least four or five months, when they will be excellent. This liquor, too, proves an admirable walnut ketchup for fish, &c.

Girkins.

THE best method of pickling the smallest young cucumbers, commonly called girkins, differ little from that of preparing codlin mangoes, &c. They should, after laying for two or three days in a strong brine, be wiped dry, and put into stone jars. Then, boiling, for ten minutes, a sufficient quantity of good common vinegar to cover them, with plenty of ginger, black pepper, and allspice; a few cloves; a little mace; some sliced horse radish, peeled onions, and shallots; and a small quantity of garlic; pour the liquor hot over the girkins, cover each jar with vine or cabbage leaves and a plate, and set them near the fire, or in some other warm

situation; next day drain the vinegar from them, boil it, and again pour it hot over them and fresh vine-leaves; and, if not then sufficiently green, repeat the same process a third time. When quite cold, tie them down close, covered with bladder and leather.

Pickled French Beans, &c.

THESE, and most other small vegetable substances, particularly such as are green, may be pickled in the same way as girkins; care being taken to use only fresh articles gathered in dry weather, at the proper season and stage of their growth. Vine-leaves, where convenient, may be infused in the pickle, to improve their green colour. If, however, the vegetables are naturally of a good green, and the vinegar is well boiled in a copper or brass vessel thoroughly cleaned, it will seldom be necessary; and, in this, there is no danger: but vinegar must never be suffered to remain, after boiling, in any copper or brass vessel whatever. Indeed, no liquid ought to be left in brass or copper; for, where there is the smallest tendency to acid, it will always be unwholesome, and not unfrequently prove mortal. The practice of boiling copper coin in vinegar is highly indiscreet and dangerous. As acids dissolve the lead used even in the tinning of saucepans, glazing of earthenware, &c. the poison of which is to the full as fatal as that of the verdigrease in copper or brass, vinegars should never be long

kept in any other than stone, glass, or wooden vessels.

Small Pickled Onions.

THE small round onions, when delicately clear and white, make a pleasing and excellent pickle, commonly called button-onions. The following is the best method of pickling them—Peel the finest and whitest small round-headed onions, generally most plentiful in the month of September, and boil them, with plenty of salt, in a quantity of milk and water; as soon as they boil up, and look a little clear on the outside, take them instantly up with a slice, lay them when cold and wiped dry into a jar, or rather wide-mouthed glass-bottles, or small glasses, as they lose their white colour on the slightest exposure to the air after being pickled. In the mean time, having boiled some of the best white-wine or double-distilled vinegar in a stone-jar, with a little sliced horse-radish, whitest ginger, and white pepper, by putting it in a vessel of boiling water, pour the liquid, when a little cooled, over the onions; and cover them, as soon as quite cold, with bladder and leather. If double-distilled vinegar be used, it will greatly contribute to preserve them white; but it must not, on any account, be boiled in metal.

Pickled Cucumbers and Onions in Slices.

SLICE large peeled onions, and un-

pared cucumbers, and well sprinkle them over with salt; on the following day, drain off the brine gradually for some hours, and put them in a stone jar. In the mean time, boil sliced horse-radish, whitest ginger, whole white pepper, and allspice, with a little mace, in good common vinegar; pour it hot over them, and keep them covered in a warm situation. The slices of cucumbers should be tolerably thick, those of the onions somewhat thinner. The vinegar must be re-boiled daily, two or three times, and again poured hot over; after which, the jar is to be closed in the usual way.

Admirable Cement, or Mortar, as made on the Cotswold Hills.

ON the Cotswold Hills, in Gloucestershire, where lime is dear, and sand not to be had, an excellent mortar is prepared at a moderate price. Invention is seldom more successful than when it is prompted by necessity. The scrapings of the public roads over these hills, being levigated lime-stone more or less impregnated with the dung and urine of the animals travelling on them, are found to be a most admirable basis for cement. The scrapings alone are frequently used for ordinary walls; and the general proportion, for even the best buildings, is not more than one part lime to three of scrapings. This mortar, of less than ten years standing, has been observed to possess a stone-like tenacity, much firmer than the common

stone of the country; and, consequently, much harder than the stones from which either the basis or the lime was made. The method of preparing this powerful mortar, or cement, is simply by collecting the road scrapings, slack-ing the lime, and mixing them very thoroughly together; carefully picking out, as the mass is worked over, the stones or other foulnesses which may have been collected. For stonework, this is quite sufficient; for brick work, it might be necessary to pass the materials through a screen or sieve, previously to their being united, and made up into mortar. Similar scrapings may be collected, wherever limestone is used as a material in making or repairing roads; this admirable mortar can, therefore, readily be prepared, in all such places, with very little trouble or expence.

Easy French Method to prevent Bacon from becoming Rusty.

WHEN the bacon has been salted about a fortnight, put it in a box the size of the flitches or pieces to be preserved, on a good bedding of hay; and wrap each piece round entirely with hay, placing also a layer between every two flitches or pieces. The box must, of course, be closed, to keep out rats, &c. In this state, it will continue as good as at first, and without the possibility of getting rusty, for much longer than a year, as has frequently been experi-

enced. It must, however, be kept in a place free from damp.

Genuine Process for making the celebrated Prussian Blue.

THE method of making this Prussian blue in perfection has been formerly purchased at a high price in England, Germany, France, Holland, &c. The process for obtaining it is very extraordinary; and the result was not to have been expected from any previous reasoning about the nature of colours. It is universally allowed to be an excellent blue pigment, some painters even preferring it to ultramarine; though its durability might have been suspected, from the vegetable and animal matters used in its preparation, if the colour did not seem wonderfully fixed by the operation, which is thus faithfully described—Pulverize, and mix together, four ounces each of crude tartar and nitre; and, by deflagration, bring them to a fixed salt. Add to this, powdered while hot, four ounces of thoroughly dried bullock's blood reduced to fine powder. Calcine the mixture in a covered crucible two-thirds filled; then lightly grind the matter in a mortar, and throw it hot into two quarts of boiling water. After boiling them together half an hour, strain off the liquor, wash the black remaining substance with fresh water, and again strain it. Thus continue to do, till the water poured off becomes quite

insipid. The several liquors being put together, evaporate them to two quarts. Dissolve an ounce of green vitriol, first calcined to whiteness, in six ounces of rain water, and filter the solution: dissolve, also, half a pound of crude alum in two quarts of boiling water, and add this to the solution of vitriol taken hot from the fire, pouring to them the first lixivium, while thoroughly hot, in a large vessel; when a green ebullition, and a green colour, will immediately ensue. While this ebullition continues, pour the mixture out of one vessel into another; and, after it has stood some time, strain the liquor through a linen cloth, letting the matter, or pigment, remain in the strainer; from whence put it, with a wooden spatula, into a small new pot. Pour on it two or three ounces of spirit of salt, and a beautiful blue colour will immediately appear. The matter, being now well stirred, and suffered to rest for a night, must be afterward thoroughlyedulcorated by repeated affusions of rain water, allowing a proper time between each for the precipitate to subside. Thus, at length, it will become exquisitely blue. Lastly, drain it on a linen strainer, and leave it gradually to dry; when, the process above described having been exactly and carefully pursued, it will be the finest genuine Prussian blue. Complete success greatly depends on the calcination. The crucible is first to be surrounded with coals placed at some distance, that

it may gradually grow hot, and the matter within leisurely flame and glow. This degree of heat must be continued till the flame and glowing decrease; when the fire should be so raised that the matter may glow with an exceeding white heat, and but little flame appear above the crucible. The lixiviums should be very hot, and mixed together with the utmost possible expedition. A casual circumstance gave rise to the discovery of this useful colour, the beginning of the seventeenth century: Diesbach, a chemist of Berlin, having been desirous of precipitating a decoction of cochineal with fixed alkali, borrowed a quantity of alkali from Dippel, with which he had several times distilled his animal oil; and, as the decoction of cochineal contained martial vitriol, a beautiful blue precipitate fell down. In 1710, an account of this discovery of Prussian blue, but without revealing the process, was published in the Memoirs of the Academy of Berlin. This, however, was afterward rendered public by Woodward, in the Philosophical Transactions. In the common manufacture of Prussian blue, it is made with the raspings of horns, clippings of skins, or other animal substances, converted into charcoal by heating them in covered vessels. Ten pounds of this coal are mixed with thirty of potash, and calcined in an iron vessel. The mixture, after twelve hours' ignition, having acquired the consistence of a soft

paste, is poured into vessels of water; and, being filtered, is mixed with another solution, consisting of three parts alum and one of martial vitriol, which produces the Prussian blue.

Best Saxon Blue.

Mix an ounce of the best powdered indigo with four ounces of oil of vitriol, in a glass body or matrass, and digest it for an hour with the heat of boiling water, frequently shaking the mixture. Then add three quarters of a pint of water; stir the whole well together; and, when cold, filter it. This produces a very rich deep blue colour; if wanted paler, more water must be added. The heat of boiling water, which is sufficient for this operation, can never spoil the colour. By previously digesting the indigo in a large quantity of spirit of wine, drying it, and then using it as above, a still finer blue may be produced; but this is not often judged necessary, except for very fine paintings.

Gooseberry Custard.

Boil three pints of gooseberries till tender, rub them through a hair-sieve, and beat up with the pulp the yolks of five eggs and the whites of two; adding sugar to palate, and two table-spoonfuls of rose or orange flower water. When thoroughly mixed, set it over the fire, stirring it continually one way till it be the proper consistency for a cus-

tard. It must on no account be suffered to boil.

Excellent Cheesecakes.

PUT, to half a gallon of new milk, about the third part of a gill of rennet; and set it near the fire, to hasten its turning. Drain the curd thoroughly from the whey, put it on the back of a sieve, mix into it at least a quarter of a pound of fresh butter, and rub it through with the back of a spoon into a bason beneath. Add powdered loaf sugar to palate, with half an ounce of sweet and half a dozen bitter blanched and pounded almonds, a little candied citron and orange peel in small and thin slices, half a fresh lemon peel grated, a few washed and picked currants, and a small glass of brandy. Beat up three yolks of eggs; put them to the mixture; and, having sheeted the pans with a paste composed of a quarter of a pound of sifted flour, and two ounces each of powdered loaf sugar and fresh butter, then lightly mixed with cold spring water, and rolled out of a proper thickness, fill in the preparation, set the cheesecakes in a brisk oven, and bake them about ten minutes.

Portugal Cakes.

TAKE a pound each of the finest dried and sifted flour, powdered and sifted loaf-sugar, and the best fresh butter. Mix them up, with the hand, to a very

fine batter; and, adding two table-spoon-uls each of rose-water and white wine, half a pound of washed and nicely picked currants, and a little beaten mace, whisk up the yolks of ten eggs with the whites of six, incorporate the whole well together, butter the tin hoops or moulds, fill them little more than half full, sift a little sugar over each cake, and bake them in a brisk oven. If the currants are omitted, as is often done, they will keep good half a year. A superior sort is sometimes made, by substituting a pound of blanched almonds beaten up with rose water for the pound of flour.

Heart Cakes.

THESE are made exactly in the same way as the Portugal cakes, either with or without currants; the sole difference consisting in the size and shape of the moulds, which are only to be about half filled. The wine may be omitted in either.

Aspect, or Savoury Jelly.

FISH, fowl, &c. have a very pleasing appearance, when dressed or served up in aspect; vulgarly, and very erroneously, called aspic, by some celebrated cooks. The jelly for this purpose may be made with lean ham, knuckle of veal, an old fowl, giblets, or any other parts of poultry or meat, without fat, stewed down, for four or five hours, with onions, thyme, parsley, celery, and a

little mace, in broth, gravy, or weak stock; then strained off, and suffered to stand all night. The fat, &c. being cleanly taken off, put into a stewpan about a pint and a half of it, with half a pound of lean ham cut very small, a dozen shallots, a clove of garlic, and three or four bay leaves: let them boil gently for about half an hour; then put the rest of the prepared jelly into another stewpan, and strain off this additional mixture to it, seasoned with salt, Cayenne pepper, and tarragon vinegar. When all is melted, over a stove or slow fire, add a sufficient quantity of dissolved isinglass; and whisk into it plenty of eggs, with their shells; keep whisking the whole till it has boiled a few minutes; and then run it repeatedly through a jelly bag, till it becomes perfectly clear, bright, and transparent, as the name of aspect implies, for which purpose this savoury jelly is chiefly thus prepared.

Aspect of Fish.

WARM a little aspect, or savoury jelly; and, putting it about an inch thick into a plain tin or copper mould, let it stand till cold. Then take fillets of soals, &c. pieces of lobsters, whole smelts, crayfish, or other small fish, ornamented or not, and dressed and disposed according to fancy, the whole fish appearing as if alive, cover them with a little of the aspect only just warm, set it to cool, and then fill up the mould with

more warm aspect or jelly. When cold, dip the mould in milk-warm water, put the dish on the jelly, turn it over, and serve it up. They may be garnished with slices of lemon, parsley, barberries, &c. The cray-fish should be those with the reddest shells; and the pieces of lobsters be also of the best possible colour, accompanied by spawn, &c.

Aspect of Brawn.

COVER the bottom of a mould with warm aspect; and, when cold, ornament it either with flowers or yolks and whites of eggs cut and disposed according to fancy. Then add carefully, so as not to disturb the several pieces, a little more of the warm jelly; and, on its becoming quite cold, still more. That being likewise cold, put in neat pieces of brawn, and fill up the mould with warm aspect. When cold, dip the mould in warm water, turn out the whole, and serve it up garnished with slices of lemon.

A Fowl, Shoulder of Lamb, &c. in Aspect.

BONE either a fowl or small shoulder of lamb; and, seasoning the inside with pepper, salt, and a little pounded spice, stuff it with some light farce or forcemeat, sew it up, blanch it, and stew it in good white stock till sufficiently done. Lay the fowl with its breast downward on a dish to keep it as white as possible, and the lamp in the usual way. Hav-

ving, in the mean time, filled the bottom of a large mould with aspect; and, on its getting cold, made a star or any other regular or pleasing form with small slices or slips of breast of fowl, lean and fat of ham, girkins, hard white and yolk of eggs, &c. covering that with warm savoury jelly or aspect carefully poured over, which has also stood till entirely cold; the fowl, or shoulder of lamb, is to be placed lightly on, and the mould filled up with warm aspect. The whole, when cold, is to be turned out, by dipping the moulds in warm water, and served up garnished with chopped aspect and slices of lemon. Pieces of fowl or other poultry, game, veal, lamb, &c. may be done in a similar way, with or without forcemeat. Some stew the fowl on layers of ham or bacon fat, covered also with bacon and paper, in which it afterward stands till quite cold. There is, in all these dishes, much room for the display of taste, according to the very different significations of that comprehensive word.

Scalded Cream.

IN the west of England, and particularly in Devonshire, scalded cream, vulgarly called clouted or clotted cream, is in very general use. It is, in fact, a most delicate and delicious article, for tea, coffee, chocolate, fruit, fruit-pies, &c. generally considered not only as superior to common cream, but to butter, and in some cases preferred even

before custard. The method of preparing it is excessively simple—The new milk is set in shallow pans, commonly of brass, small at the top. These pans, which stand on three legs, like a skillet, are placed next day over a very slow fire; and, when the cream is sufficiently scalded, a round mark appears on the surface of the cream, the exact size of the bottom of the pan, which mark is in Devonshire called the ring. As soon as that is seen, the cream must be immediately taken from the fire. In moderately cool weather, it will keep good several days; and, being of a solid substance, is sometimes sent even to London in tin boxes or earthen jars.

Devonshire Junket.

THIS Devonshire dish, which is little else than curds and whey, enriched with the favourite scalded cream, is thus made—Put into a bowl any quantity of new milk warm as from the cow, and turn it with rennet; then add some scalded cream, with sugar and pounded cinnamon on the top, and serve it up without breaking or disturbing the curd. It is, also, sometimes sprinkled over with small harlequin comfits.

Most Important Philosophical and Experimental Fact, with regard to the Fermentation of Ale, Bread, Ardent Spirit, and Vinegar without Yeast.

By the science of chemistry, without

having course to alechemical chimeras, or the reveries of mere metallic transmutation, it seems pretty certain that, in time, the art will be discovered of converting every substance to the representative of gold; that is, in plain terms, to money or money's worth. Lavoisier's impregnation of water with fixed air from the fermentation of a vinous liquor, by means of which he converted it into vinegar, added to his analysis of yeast, &c. authorised Mr. Henry of Manchester in entertaining those conjectures relative to fixed air, which induced him to make the following experiments, detailed in the Memoirs of the Manchester Society. These experiments, having originated in an idea that yeast was merely a quantity of fixed air, involved and detained among the mucilaginous parts of the fermenting liquor, Mr. Henry informs us that he attempted to prepare it in the following manner—Having boiled wheat flour in common water to the consistence of a thin jelly, he put this viscous fluid into the middle part of Dr. Nooth's machine for impregnating water with fixed air. The gas being absorbed in considerable abundance, the matter next day was seen in a state of fermentation: and it had, the third day, acquired so much the appearance of yeast, that an experiment was made on some paste for bread; which, after being five or six hours baked, was found to have tolerably well answered the purpose. Ano-

ther experiment was made with wort; and, instead of the artificial yeast, part of the wort itself was put into Dr. Nooth's machine, and impregnated with fixed air; which, having imbibed a large quantity, and been poured into the remainder of the liquor, a brisk fermentation came on in twenty-four hours; a strong head of yeast began to collect on its surface; and, the third day, it was fit for tuning. With the yeast taken off the surface, good bread was made: while beer was produced, by keeping the fermented liquor: and, by distilling it, a good ardent spirit. In another experiment, where a fourth part of wort had been impregnated, but was insufficiently saturated, with fixed air, the fermentation not commencing so soon, though it probably would also have taken place at last without any further addition, a bottle containing an effervescing mixture of chalk and acid of vitriol, and having a perforated stopper and valve, was let down into the bottom of the vessel; from which mixture the discharge of fixed air went on so rapidly, that in six hours the bottle was withdrawn, the fermentation being sufficiently manifested by a tolerably strong head of yeast on the surface of the liquor. The fermentation next day seeming somewhat on the decline, it was recovered by a second immersion of the bottle and mixture. When, however, the vinous fermentation ended, the liquor, by being kept too long, was found

converted into vinegar. So that, in the course of these experiments, ale, bread, yeast, ardent spirit, and vinegar, had all actually been produced. "There are," says Dr. Shannon, who, perhaps, unites in his own person as much scientific and practical knowledge, with regard to fermented liquors, to say nothing of his professional skill in medicine, as any one person in existence, "many tons weight of this elastic air blended with some tons of alcohol, dissipated in great breweries, distilleries, &c. and annually every vintage in wine countries, that may, no doubt, be one day or other converted to purposes highly advantageous in undertakings of this kind." This is an article most highly interesting, in whatever view it be contemplated, as pregnant with national and individual benefit.

Description of Dr. Nooth's Celebrated Machine for impregnating Liquids with Gas or Fixed Air.

THIS famous machine, or chemical apparatus for promoting the absorption of gaseous fluids by liquids, is composed of three principal vessels or pieces of glass; and forms, on the whole, a handsome and grand appearance. The bottom, or lower piece, being bell shaped; the middle piece larger, in the form of a sort of urn, with a glass cock; and the top, or upper piece, very small, but likewise in a somewhat urn shape, crowned by an inverted conical glass

stopper. These respective pieces are ground with the utmost accuracy, so as closely to fit each other; and, in using the machine, the substances from which the gas or fixed air is to be extricated, are put into the lower piece; the middle piece being filled with the liquid with which the gas is to be combined, and the upper piece left entirely empty. As soon as a sufficient quantity of gas becomes formed to overcome the pressure, it passes through a curious valve, consisting of an internal tube of small calibre, but of a stout substance; ground and fitted tightly into an external tube, which is closed at the upper end, but there perforated with small holes to give passage for the gas. In forming this internal tube, and fitting it to the external, a portion is cut out sufficient to receive a small hemisphere of glass, and allow the hemisphere to rise a little on its chamber without turning over: the upper piece of the internal tube is then thrust home into its proper station, and the glass hemisphere introduced with its perfectly flat plane recumbent in the upper end of the lower piece of the tube, which is likewise ground completely flat. It is evident, from this construction, that the glass hemisphere may be raised by the upward pressure or ascent of any gas, so as to permit its passage, while nothing can possibly pass downward; for, in fact, the stronger is the pressure above, the more close becomes the valve. The gas, therefore, in the

operation above described, passing by this curiously constructed valve, rises through the liquid to the upper part of the middle piece of the machine; forcing, at the same time, a quantity of fluid into the upper piece, through its lower funnel formed aperture, the mouth of which is inserted in the middle piece. Immediately on so much of the fluid's being forced from the middle piece as to bring its surface down to the level of the lower aperture of the upper piece, a portion of gas escapes into the upper piece; the fluid rises a little in the middle piece; and, the conical stopper with which the upper piece is closed yielding, permits a portion of gas to escape as soon as its pressure in the upper piece becomes considerable. When the liquid is thus sufficiently impregnated, or rather saturated, with the fixed air or gas, it is drawn off by the glass cock near the bottom of the middle piece. The curious valve in Dr. Nooth's machine has already been ingeniously applied to the apparatus of some eminent distillers with very considerable success.

The Reverend Mr. Cartwright's Account of the Wonderful Efficacy of Yeast in the Cure of Putrid Diseases.

THE following account of the Reverend Mr. Cartwright's first discovery, and subsequent experience, of the good effects of administering yeast in putrid sore throats, fevers, &c. cannot be too

generally made known: — “Several years ago,” says this gentleman, for we shall transcribe verbatim his own highly-interesting narrative, “I went to reside at Brampton, a very populous village near Chesterfield. I had not been there many months before a putrid fever broke out among us; and, finding by far the greater number of my new parishioners much too poor to afford themselves medical assistance, I undertook, by the help of such books on the subject of medicine as were in my possession, to prescribe for them. I early attended a boy about fourteen years of age, who was attacked by this fever; he had not been ill many days, before the symptoms were unequivocally putrid. I then administered bark, wine, and such other remedies as my books directed.— My exertions, however, were of no avail: his disorder grew every day more untractable and malignant, so that I was in hourly expectation of his dissolution. Being under the absolute necessity of taking a journey, before I set off I went to see him, as I thought, for the last time; and I prepared his parents for the event of his death, which I considered as inevitable; reconciling them, in the best manner I was able, to a loss which I knew they would feel severely. While I was in conversation on this distressing subject with his mother, I observed, in a corner of the room, a small tub of wort working. The sight brought to my recollection an

experiment I had somewhere met with, of a piece of putrid meat being made sweet by suspending it over a tub of wort in the act of fermentation. The idea instantly flashed into my mind, that the yeast might correct the putrid nature of this disease; and, I instantly gave him two large spoonfuls, telling the mother, if she found her son better, to repeat this dose every three hours. I then set out on my journey. On my return, after a few days, I anxiously enquired about the boy, and was informed, he had recovered. I could not repress my curiosity. Though I was greatly fatigued with my journey, and night was come on, I went directly to where he lived; which was three miles off, in a wild part of the moors. The boy himself opened the door; looked surprisingly well; and told me, that he felt better from the instant he took the yeast. After I left Brampton, I lived in Leicestershire; and, my parishioners being there few and opulent, I dropped entirely my medical character, and would not even prescribe for any of my own family. One of my domestics falling ill, accordingly the apothecary was sent for. The servant's complaint was a violent fever; which, in its progress, became putrid. Having great reliance, and deservedly, on the apothecary's penetration and judgment, the man was left solely to his management. His disorder, however, kept daily gaining ground; till, at length, the apothecary

cary considered him in very great danger. At last, finding every effort to be of service to him baffled, he told me, he considered it as a lost case; for, in his opinion, the man could not survive four and twenty hours. On the apothecary thus giving him up, I determined to try the effects of yeast, and gave him two large tea spoonfuls. In fifteen minutes from taking it, his pulse, though still feeble, began to get composed and full; and, in thirty-two minutes from taking the yeast, he was able to get up from his bed, and walk in his room. At the expiration of the second hour, I gave him a bason of sago, with a good deal of lemon, wine, and ginger, in it, and he ate it with appetite. In another hour, I repeated the yeast; an hour afterward, I gave him the bark; and, the next hour, he had food. He had, next, another dose of yeast; and then went to bed, being nine o'clock. I went to him, next morning, at six o'clock; when he told me he had had a good night, and was recovered. I, however, repeated his medicine, and he was able to go about his business as usual. A year after this, as I was riding past a detached farm-house at the outskirts of the village, I observed the farmer's daughter standing at the door apparently in great affliction. On enquiring into the cause of her distress, she told me her father was dying. I dismounted, and went into the house to see him. I found him in the last stage of a putrid

fever: his tongue was black; his pulse was scarcely perceptible; and he lay stretched out, like a corpse, in a state of drowsy insensibility. I immediately procured some yeast; which I diluted with water, and poured down his throat. I then left him, with little hope of his recovery. I returned to him in about two hours; and found him sensible, and able to converse. I then gave him a dose of bark. He afterward took, at a proper interval, some refreshment. I continued with him till he repeated the yeast; and then left him, with directions how to proceed. I called on him the next morning at nine o'clock, and found him apparently well, walking in his garden. He was an old man, upwards of seventy. I have, since, administered the yeast to above fifty persons labouring under putrid fevers; and, what is singular, I have not lost one patient." Dr. Thornton, whose opportunities have been great, as superintending physician of the General Dispensary, including the poor of nine parishes in London, has made frequent trial of yeast. In St. Giles's, particularly, among the numerous poor of that crowded district, he administers, in putrid diseases, after cleansing the first passages, nothing else but two table-spoonfuls of yeast, in some porter, every two hours; and, in about fifty successive cases, not a single patient died under this treatment. The following cases are selected, from this physician's suc-

cessful practice, as peculiarly interesting. As Dr. Thornton was accidentally passing the shop of Mr. Burford, in Tottenham Court Road, he heard the shrieks of a mother, agonized at seeing her child apparently expire. These alarming screams renewed the struggles of the child; and the nurse was, at this moment, threatening to take away the child, that it might die in peace. The doctor immediately got down some tartar emetic, which quickly acted on the stomach; and, that operation ended, gave a dose of rhubarb, to clear also the intestines. He then ordered the child yeast and water every two hours, with wine and bark; and, in three days, the dying child was up and well. The infection had spread to two other persons in the same house. With this, and another child, the putrid fever was attended by swelled glands, which had suppurated, and threatened mortification: with a robust servant girl, it took the form of a putrid sore throat. This girl also had an emetic, and afterward rhubarb; followed by yeast and water every two hours. The first effect of the yeast was that of rendering the pulse fuller, and diminishing it fifteen beats a minute; the blackness of her tongue soon began to assume a clean and a red appearance; and, without either bark or wine, she was speedily restored to health. In Husband-Street, a very confined situation near Berwick Street, a malignant fever prevailed; which, within a

fortnight, had swept away six persons from three houses only, when Dr. Thornton was called in, to the assistance of a mother, who lay in the same bed with her two children. She was delirious; and violently rejected both food and medicine, with which she was, consequently, obliged to be drenched. After an emetic and cathartic had been got down each, herself and children were all put on the same plan: that is, each was made to swallow, every three hours, two-thirds of a glass of fresh porter, with two table-spoonfuls of yeast, and the juice of half a lemon. The food given at intervals was the white of eggs, beat up with some sugar and water; the doctor judging that, as the white of eggs, even under the heat of a hen's body during incubation, does not corrupt, but actually serves as milk to the embryo in the shell, this was of all things least liable to putrify. Strawberries, being in season, were also ordered; and, with this management alone, she and her little family all rapidly recovered. More testimonies might easily be added, and from several other respectable practitioners; but farther proofs seem unnecessary to establish the prodigious efficacy of yeast, in one of the most fatal class of maladies with which human nature is peculiarly subject to be afflicted. Where, indeed, is the family, which has not suffered by the dreadful ravages of some putrid disease, which, under Providence, a know-

ledge of this simple but potent remedy, and for which we are indebted to the Reverend Mr. Cartwright, might happily have prevented !

Genuine Mushroom Ketchup.

THERE are several modes of making ketchup: sometimes, vulgarly, called catchup; and sometimes, affectedly, catsup. It is, strictly, the juice of mushrooms: but these names are also applied to the liquor of walnuts; and, indeed, even to that of cockles, when the saline liquid of these small shell fish is prepared and preserved for sauce. All sauces, in fact, of which mushrooms are the basis, may be said to form a sort of more or less compound, or simple and genuine, ketchup; and as, in this last, is chiefly to be found the true mushroom flavour, we shall here describe the best method of preparing and preserving it for use—Get the largest broad-flapped and red-gilled fresh mushrooms, gathered before the sun has discoloured them; and, after wiping them with a clean woollen cloth, break them to pieces in a large earthen pan. To every three handfuls of the mushrooms thus broken, throw in a handful of common salt; and, the whole being done, stir them well together two or three times a day, till the salt be dissolved, and the mushrooms appear in nearly a state of liquefaction. Then, having bruised the few remaining bits, set the whole over a gentle fire, till the entire

virtue be extracted; and, straining the hot liquid through a fine hair sieve, boil it gently with a little allspice, whole black-pepper, ginger, horse-radish, and an onion or a few shallots, with two or three laurel leaves. Some use garlic, all the different spices, mustard seed, &c. but, if not wanted for long keeping, those who most relish the flavour of the mushrooms will like it best with few ingredients, or even without any thing but the salt. After it has simmered some little time, and been well scummed, strain it into bottles; and, on its getting quite cold, close them with cork and bladder. If again boiled, at the end of three months, with a little fresh spice and a stick of sliced horse-radish it will keep very well for at least a year; which it seldom does, perfectly good, unless it be a second time so boiled.

Ancient British Liquor, called Bragget.

THIS once famous old British liquor is still made by a few respectable families, chiefly in Wales; from one of which we have been favoured with an admirable method of preparing it. The original Welsh name is bragod; from which has been formed that of bragget, or braggot, for it is found both ways in the few old dictionaries and other books where it occurs, and simply defined as a drink consisting of honey and spices. Were this correct, it could only be considered as the Welsh appellation of

mead or metheglin; but, according to our information, bragget implies a combination of malt liquor with honey and spices; the best method of preparing which is as follows—Take after the rate of a gallon of water to a pound of honey, and stir it till the honey be melted. Then, adding half a handful each of rosemary tops, bay-leaves, sweet briar, angelica, balm, thyme, or other sweet herbs, with half an ounce of sliced ginger, and a little nutmeg, mace, cinnamon, and a few cloves, boil them gently together for nearly half an hour; scumming it well, till it looks tolerably clear. In the mean time, having prepared three gallons of the first runnings of strong ale, or sweet wort, mix the two liquids quite hot, with all the herbs and spices; and, stirring them together for some time over a fire, but without suffering them to boil, strain off the liquor, and set it to cool. When it becomes only the warmth of new milk, ferment it with good ale yeast; and, after it has properly worked, tun it up, and hang a bag of bruised spices in the barrel, where it is to remain all the time of drawing. It is generally drank from the cask; but may be bottled, like other liquors, any time after it has entirely ceased to hiss in the barrel. A weaker sort of bragget is sometimes prepared with the third runnings of the ale, a smaller proportion of honey, and the strained spices, &c. with a few fresh herbs; the second runnings, in that

case, being made the family ale. These arrangements, however, and other obvious deviations, are made according to the taste or inclination of the respective parties.

Frosted Codlins and Cream.

BOIL gently some fine large codlins in spring water, with a very little roche alum; and, when they become somewhat more than half done, peel off their outside skin, rub them over with oiled butter, and sift fine loaf-sugar plentifully over them. Place them on a tin plate; let it stand in a slow oven till the sugar on the codlins has a frost-like sparkling appearance; and serve them up when cold, surrounded with finely perfumed tart cream. If a dozen or more codlins thus prepared are put into a trifle glass, having a flower or other pleasing ornament stuck on the top of each codlin, they form a very elegant as well as excellent dish for the most fashionable tables.

Codlins and Greengages, finely Greened and preserved for Tarts, &c.

COVER the bottom of a stewpan with a layer of the finest green codlins or greengages, and spread over them a double layer of the greenest and freshest vine leaves; then proceed with other alternate layers of fruit and vine leaves, till the stewpan be full, or all the fruit intended to be greened completely covered with vine leaves. Fill in cold

spring water, closely cover up the stew-pan, and set it over a slow fire. When the codlins or greengages become a little tender, strip off their skins; and, both them and the liquor being quite cooled, return the fruit into it, with fresh vine leaves and a little roche alum, and let them remain over a slow fire till they get perfectly greened. Having, in the mean time, prepared a thin common syrup, drain the fruit dry, put it into the syrup, and let it remain there till next day. Pour off, boil up, and again add the syrup, daily, at least three times; then, putting the fruit up in glasses, with the syrup, when quite cold, place over brandy papers, and cover each glass closely with bladder and paper tied round the top.

Easy Method of making Excellent Red or Black Cherry Wine.

BRUISE twenty-four pounds of the finest ripe cherries, either red or black, first taking away the stalks with any rotten or unripe fruit; and, after pressing out the juice, and even breaking the stones and crushing the kernels, let the whole ferment together for twelve hours. Then run the liquid through a large flannel jelly bag into a vessel placed beneath, containing a pound of fine powdered loaf-sugar; forcing also, with a ladle or the hands, as much as possible of the juice from the entire mass of mashed fruit and kernels. When the sugar is thoroughly dissolved,

put the liquor up in bottles, filling each above half up the neck, or within nearly an inch of the cork. This quantity of good cherries will generally make six quart-bottles of a most pleasant and salubrious wine, without dregs; of a fine deep red colour, more or less bright, according to the sort of cherries used; and will keep well considerably longer than a year, if deposited in a cool cellar. Those who are fond of experiments, may flavour with ripe gooseberry juice or a few raspberries, or sharpen with the juice of currants, &c. But the cherries alone, particularly if the stones are broken so as to obtain flavour from the kernels, will produce a wine highly agreeable to almost every palate. This wine will be fit to drink in two or three months. The small proportion of sugar requisite renders this one of the cheapest, as well as one of the best, of all our British wines. It may, indeed, with little or no injury to the colour, be made with good moist sugar; and, if even barreled, instead of bottled, will draw clear and well to the last. When the juice is first pressed out, in making cherry wine, the mass should be wrung as dry as possible in a napkin, before the stones are attempted to be broken, and the kernels bruised; which, however, being afterward done, either in a press between boards, or with a mallet, &c. the whole is to be returned into the juice, that it may ferment together. This rule is to

be observed by making all other wines from stoned fruits, where the flavour of the kernels, either in the whole or part, is any way desirable.

Wonderful effect of Potatoe Liquid, in Cleansing Silk, Woollen, and Cotton, Furniture or Apparel, &c. without Injury to the Texture or Colour.

FOR the communication of this valuable discovery to the Society for the Encouragement of Arts, Manufactures, and Commerce, in the Adelphi, February 4, 1805, Mrs. Morris obtained a premium of fifteen guineas from that truly honourable institution; in whose Transactions of that year it is thus regularly described—Take raw potatoes, in the state they are taken out of the earth. Wash them well: then rub them on a grater, over a vessel of clean water, to a fine pulp; pass the liquid matter, through a coarse sieve, into another tub of clear water; let the mixture stand, till the fine white particles of the potatoes are precipitated; then pour the mucilaginous liquor from the fecula, and preserve this liquor for use. The article to be cleaned should be laid, on a linen cloth, on a table: and, having provided a clean sponge, dip the sponge in the potatoe liquor, and apply the sponge thus wet on the article to be cleaned; and rub it well on with repeated portions of the potatoe liquor,

till the dirt is perfectly separated. Then wash the article in clean water several times, to remove the loose dirt. It may, afterward, be smoothed or dried. Two middle sized potatoes will be sufficient for a pint of water. The white fecula, which separates in making the mucilaginous liquor, will answer the purpose of tapioca; it will make a useful and nourishing food with soup or milk, or serve to make starch and hair powder. The coarse pulp, which does not pass the sieve, is of great use in cleaning worsted curtains, tapestry, carpets, or other coarse goods. The mucilaginous liquor of the potatoes will clean all sorts of silk, cotton, or woollen goods, without damaging the texture of the article or spoiling the colour. It is also useful in cleaning oil paintings, or furniture that is soiled. Dirty painted wainscots may be cleaned by wetting a sponge in the liquor, then dipping it in a little fine clean sand, and afterward rubbing the wainscot therewith. Various experiments were made by Mrs. Morris, in the presence of a committee, at the society's house; and the whole process, on fine and coarse goods of different fabrics, was performed to their entire satisfaction. This simple but very valuable discovery may certainly be applied to many other useful purposes, as well as those which are here particularly enumerated.

New method of Clearing Feathers from their Animal Oil.

THE process for effecting this useful purpose, is thus described in the Transactions of the Adelphi Society, who rewarded Mrs. Richardson with a premium of twenty guineas for making the discovery — Take for every gallon of clear water, a pound of quick lime. Mix them well together; and, when the undissolved lime is precipitated in fine powder, pour off the clear lime-water for use, at the time it is wanted. Put the feathers to be cleaned in another tub, and add to them a sufficient quantity of the clear lime-water to cover the feathers about three inches when well immersed and stirred therein. The feathers, when thoroughly moistened, will sink down; and should remain in the lime-water three or four days: after which, the foul liquor should be separated from the feathers, by laying them on a sieve. The feathers should be afterward well washed in clean water, and dried on nets, the meshes being about the same fineness as those of cabbage nets. The feathers must, from time to time, be shaken on the nets; and, as they dry, they will fall through the meshes, and are to be collected for use. The admission of air will be serviceable in the drying, and the whole process may be completed in about three weeks. The feathers, after being thus prepared, will want nothing more than beating for use, either

as beds, bolsters, pillows, or cushions. So effectual is this method, and so preferable to the old and common way of stoving or baking, that an eminent dealer having sent to the society some bags of foreign feathers, which retained their unpleasant smell after having been stoved the usual period of three days, Mrs. Richardson rendered them perfectly sweet and clean. This is a very important discovery; more particularly as the feathers, by not being hardened with heat, certainly require less beating.

Excellent Carraway Comfit Whigs, Buns, or Cakes.

RUB half a pound of new butter, fresh from the churn, in two quarts of fine dried and sifted flour; then, adding a quarter of a pound of carraway comfits, beat up two yolks of eggs, three table-spoonfuls of ale yeast, with a little salt, and put them also to the flour; adding a pint or more of new milk, and mixing the whole together as if intended for a single large cake. The paste must be equally well worked, and beat till it leaves the hand; when it should be set before the fire, to rise, for about half an hour. In the mean time, having ready a quarter of a pound of finely powdered and sifted loaf-sugar, roll pieces of the paste well among it, make them up in the shape of either whigs or buns, place them on tins, dust a little sugar over them, and set them in the oven. They may be eaten hot or cold; and are es-

teemed very good, when toasted, for tea. The whigs or buns are sometimes made with plain carraway seeds, instead of comfits: and, sometimes, the paste thus formed is made into a single seed-cake, for which it is equally well adapted, whether with comfits or plain carraway seeds.

Beef Bouillie, or Fresh Beef Boiled.

THIS simple but most useful article seems little understood in England, even by our best cooks. Because the name has originated in France, though the manner is adopted all over the continent, a singular notion has here generally prevailed, that beef bouillie, literally meaning boiled beef, is in fact beef never boiled at all; but merely stewed down till it parts with its entire juices, and eaten when thus rendered destitute of nourishment, accompanied by the soup, which contains all the goodness of the meat. This is an important error, which it well becomes us carefully to eradicate. By a strange infatuation, we are led in this country, amid all our boasted attachment to the flesh of the ox, into a ridiculous idea that, because roasted fresh beef and boiled salt beef are both excellent food, salt beef roasted being bad, fresh beef boiled must necessarily be bad also. Owing entirely to this fatal absurdity, do our poor, in particular, sustain an incalcu-

lable loss of the most nourishing, salubrious, and least expensive, flesh food. We are, ourselves, no advocates for stewing meat to rags; or substituting solid meat for mere slops and soups; but, undoubtedly, if we can obtain good soup for human food, without depriving meat of its nutritious succulence, by the simple operation of boiling it while fresh, we are doing what common sense would alone have long since dictated to all, had we not been in this, as in too many other instances, under the wretched and pernicious influence of national prejudice. Were the small bits of fresh beef, which the poor can alone purchase, instead of being burnt to a coal on a grid-iron, or dried up in an oven, dressed after the same manner as the beef bouillie of France, Italy, Germany, Sweden, Denmark, and Russia, &c. they would afford far more than double the nourishment which is now commonly obtained from them. Beef bouillie, we shall take the liberty to define, is not salt boiled beef, but fresh beef boiled. This, in England at least, is a very necessary distinction, and we are desirous forcibly to impress it on our country; where we do not wish ever to see meat banished for even the richest soups, good and salutary as they undoubtedly are when followed by a moderate portion of solid flesh. The plain method of boiling fresh beef, called beef bouillie, is simply this—Boil slowly the thick end of a brisket,

or any other piece or pieces of good fresh beef, tying it round with pack-thread, or the pieces closely together, for the purpose of not only securely keeping in the gravy, but occasioning the meat to cut up firmly, should any of it remain to be eaten cold. It is to be well covered with water, have a moderate quantity of salt thrown in when it begins to boil, be well seasoned, and have fresh boiling water added as the former boils away. A faggot of sweet herbs may be at any time put in; but the carrots, turnips, onions, celery, or any other vegetables made choice of, should not be added till within the last hour of the time the whole is wanted to be served up, when it is to be also finally seasoned with salt and pepper, &c. The time, of course, must be proportioned to the magnitude of the meat; which, however, must continue slowly boiling till it becomes quite tender: this, for a piece of about six pounds, will not be less than three hours. When done, it may be served up in the middle of the soup and vegetables; or the soup in a separate tureen, and the meat in a dish surrounded with vegetables and strewed over with sprigs of parsley. This beef, which is excellent hot, is at least equally good cold; and, in general, preferred even to cold salt beef by almost all palates. It wants only a fair trial, in England; where the necessity of salted provisions for sea-service is considered by foreigners as having in some degree

vitiating the public taste with regard to boiled beef.

Cold Beef Bouillie à la Maître d'Hotel.

THOUGH beef bouillie may be eaten cold, either with pickles, salad, onions, horse-radish, boiled vegetables, &c. or with vinegar and mustard only; in short, exactly like other cold boiled beef; a very favourite way of eating it, on many parts of the continent, is by preparing it what the French call à la maître d'hotel; or, after the manner of the master of the hotel, inn, or other house of public entertainment, for his own general table. The following is the mode in which it is thus served up—The beef being perfectly cold, and it will be by no means worse for having been dressed a day or two before, provided the flavour has not been lowered with making too large a quantity of soup, cut it on a trencher, in slices of nearly half an inch thick, and about three fingers in breadth, with fat in proportion to the lean, and lay on a dish as much as may be requisite for the occasion: then mix well together, in a basin, chopped onion or shallots, pepper, salt, mustard, egg, oil, vinegar, &c. exactly as for a salad; pour this mixture over the beef bouillie, and serve it up garnished with water-cresses or scraped horse-radish.

Best method of making Hare Soup.

THIS very fashionable soup, though

prepared in a variety of ways, is best made in the following manner—Cut up the hare, but do not wash it; and, in particular, take care to preserve all the blood; which must be put, with the pieces of hare, into a stewpan containing three quarts of water, an onion or two stuck with cloves, a good faggot of sweet herbs, a turnip or two entire with one cut in dice, and a few slices of lean ham. Stew it gently, for a time proportioned to the age of the hare, as the flesh must be rendered quite tender. If required to be very high, season with a little Cayenne or long pepper, and add a couple of table-spoonfuls of the finest mushroom ketchup, just before serving it up. Hare soups are extremely common in France and Germany, at all genteel tables, owing to the prodigious plenty of this as well as other game. In Germany more particularly, where hares are usually considerably larger than in England, as well as far more abundant, they are not roasted entire. The heads and ears having, in the eyes of the Germans, a most disgusting and ghastly appearance, they constantly take off the head and shoulders of the hare, before spitting it; and, finding no sort of difficulty in obtaining two or three hares at any time, they prepare, with the head and shoulders alone, most excellent rich and savoury hare soups. This excessive plenty, however, must never be expected in England, under the existing state of our game laws.

Mr. Sebastian Grandi's Restoration or Discovery of the old Venetian Art of preparing Grounds for Painting on Pannels, Copper, or Canvas, &c.

THIS ingenious gentleman, having long had the honour of being employed by the most eminent professors of the fine arts in Italy and England, and assisted and improved the processes of preparing canvases and the pannels, seems to have discovered, as far as experience can prove, the manner of preparing either canvas, copper, or pannel, in the old Venetian stile; an art which has been long lost, and to which it is well known that Titian, Paul Veronese, Bassani, and other Venetian masters, owed much of the peculiar harmony, brightness, and durability, of their beautiful productions. Mr. Grandi, having communicated, for the public benefit, his entire process of thus preparing pannels, canvas, &c. for artists; and also made other valuable communications with regard to the preparation of oils, colours, crayons, &c. for painting and drawing; was rewarded by the Honourable Society in the Adelphi for the encouragement of Arts, &c. with their elegant and honourary silver medal, as well as a pecuniary premium of twenty guineas. These, therefore, in perfect concert with the design of that liberal and truly patriotic institution, we shall contribute all in our power to make more generally known. Mr. Grandi's method of preparing pannels and canvases for paint-

ers is thus described—Break, grossly, the bones of sheep's trotters, and boil them in water till they are cleared from their grease; then putting them into a crucible, calcine them, and afterward grind them to powder. Dry some wheaten flour in a pan, over a slow fire; then make it into a thin paste, adding an equal quantity of the pulverized bone ashes, and grind the whole mass well together. This mixture forms the ground for the pannel. When the pannel has been well pumiced, some of the mixture or ground is to be well rubbed on with a pumice stone, that it may be incorporated with the pannel: another coat of the composition is next applied, with a brush on the pannel, where it is suffered to dry, the surface being afterward rubbed over with sand paper. A thin coat of the composition is then applied with a brush; and, if a coloured ground be required, a coat or two more must be added, so as to complete the absorbent ground. When a pannel thus prepared is wanted to be painted on, it must be rubbed over with a coat of raw linseed or poppy oil, as drying oil would destroy the absorbent quality of the ground; and the painter's colours should also be mixed up with the purified oil for painting hereafter mentioned. Canvas grounds are prepared by giving them a thin coat of the composition, and afterward drying and pumicing them; then giving them a second coat; and, lastly, a coat of colouring matter along

with the composition. The grounds thus prepared do not crack: they may be painted in a very short time after being laid; and, from their absorbent quality, allow the business to be proceeded in with greater facility and better effect than with those prepared in the usual mode. These valuable qualities have been sufficiently ascertained, and are liberally avowed, by Sir William Beechy and other Royal Academicians, whose names are added to Mr. Grandi's last communication.

Method of Purifying the Oil for mixing up Colours.

MAKE some of the bone ashes into paste with a little water, so as to form a mass or ball. Put this ball into the fire, and make it red hot; then immerse it, for an hour, in a quantity of raw linseed oil sufficient to cover it. When cold, pour the oil into bottles; add to it a little of the bone ashes; let it stand to settle; and, in a single day, it will be clear, and fit for use.

Preparation of White, Brown, Yellow, Red, Grey, and Blue Black Colours, which never Change, and may be used either in Oil or Water.

WHITE is made by calcining the bones of sheep's trotters in a clear open fire, till they become a perfect white which will never change. BROWN is made from bones in a similar manner, only calcining from them in a crucible instead

of an open fire—**YELLOW**, or masticot, by burning a piece of soft brick of a yellowish colour in the fire; grinding a quarter of a pound of flake white with every pound of brick: calcining them, as well as grinding them, together; and, afterward, washing the mixture to separate the sand, and letting the finer part gradually dry for use—**RED**, equal in beauty to Indian red, by calcining some of the pyrites usually found in coal pits—**GREY**, by calcining together blue slate and bone ashes powdered, grinding them together, washing the texture, and gradually drying it—**BLUE BLACK**, by burning vine stalks within a close crucible and in a slow fire, till they become a perfect charcoal, which must be well ground for use.

Superior Crayons, of Permanent Colours, to be applied either in Water or Oil.

THESE crayons, produced also by Mr. Grandi, are of a quality superior to any heretofore in use; they are fixed, so as to prevent their rubbing off the paper when used, and may be applied in water or oil. This process of preparing the crayons is thus described—They are made of bone ash powder mixed with spermaceti, adding the colouring matters. The proper proportion is, three ounces of spermaceti to a pound of the powder; the spermaceti to be first dissolved in a pint of boiling water; then

the white bone ashes added; and the whole to be well ground together, with as much of the respective colouring matter as may be necessary for the shade of colour wanted. They are then to be rolled up in the proper form, and gradually dried on a board.

Preparation of White and Coloured Chalks.

IF white chalk be required to work soft, add a quarter of a pound of white-ening to a pound of the bone-ash powder; otherwise, the bone-ashes will answer alone. Coloured chalks are prepared by grinding the respective colouring matters with bone-ashes. These several communications, relative to the preparation of grounds, oil, colours, crayons, and chalks, for painters, were most respectably certified to the Society in the Adelphi, by Sir William Beechey, and the following other Royal Academicians, &c. Benjamin West, John Opie, Martin Archer Shee, James Northcote, Thomas Lawrence, Joseph Farrington, Richard Cosway, P. J. De Louthembourg, Richard M. Paye, and Isaac Pocock, Esquires; who all confirm the good qualities of the pannels prepared by Mr. Grandi, and generally recommend his colours as useful and permanent. The materials are certainly extremely cheap, as well as easy to be procured, and none of the processes for preparation are at all difficult.

*Simple Decoction of Pearl Barley,
commonly called Barley Water.*

IN the Edinburgh Dispensary of the year 1806, it is remarked that these decoctions, meaning the common and compound barley waters, being to be used freely as diluting drinks, in fevers and other acute disorders, it is of consequence that they should be prepared so as to prove as elegant and agreeable as possible; and on this account it is, that they are inserted in the Pharmacopœia with the several circumstances contributing to their elegance set down, any one of which being omitted, the beverage would be rendered less grateful. As such decoctions, it is added, are much oftener prepared by nurses and servants than by the apothecary, these receipts might with great advantage be substituted for the ridiculous and often dangerous specifics with which domestic cookery books abound; for, however trivial medicines of this class may appear to be, they are of greater importance in the cure of acute diseases than many more elaborate preparations. Both the London and Edinburgh Dispensatories agree in directing common barley-water, or decoction of pearl barley, to be made thus:—Take two ounces of pearl barley; and, washing off the mealy matter which adheres to the barley with a little cold water, extract the colouring matter, by boiling it with about half a pint of fresh water: throw this water also away; put the barley, thus puri-

fied, into five pints of boiling water and, boiling it down to half the quantity, strain off the decoction for use.

Compound Decoction for Pearl Barley.

THIS excellent drink is directed to be made as follows—Take a quart of the simple decoction of pearl barley, two ounces of sliced figs, half an ounce of sliced and bruised liquorice root, two ounces of stoned raisins, and a pint of distilled water. Boil the whole together till the liquid be reduced to a quart, then strain it for use. It can scarcely be drunk too plentifully.

Syrup of Damask Roses.

THE Edinburgh Dispensary describes syrup of damask roses as an agreeable and mild purgative for children, in doses of from half to a whole table spoonful. It likewise mentions, that this syrup proves gently laxative to adults; and, with that intention, may be of service to costive habits. The method of preparing it, according to the London practice, is as follows—Take seven ounces of the dried petals of the damask rose, six pounds of double-refined sugar, and four pints of boiling distilled water. Macerate the roses in the water for twelve hours, and then strain. Evaporate the strained liquor to two pints and a half; and add the sugar, that it may be made a syrup. In the Edinburgh practice, it is prepared thus:—Take one pound of the fresh petals of the damask

rose, four pounds of boiling water, and three pounds of double-refined sugar. Macerate the roses in the water for twelve hours; then, to the strained infusion, add the sugar, and boil them to a syrup in the usual manner, as directed for syrup of clove gilliflowers, &c.

Syrup of Red Roses.

THIS, in the Edinburgh Dispensatory, is properly distinguished from the syrup of damask roses; being considered as mildly astringent, instead of gently laxative. It seems, however, principally valued on account of its beautiful red colour. The manner of preparing it is almost the same as the London method of making the syrup of damask roses, called simply syrup of roses—Take seven ounces of the dried petals of red roses, six pounds of double-refined sugar, and five pounds of boiling water. Macerate the roses in the water for twelve hours; then boil a little, and strain the liquor: add to it the

sugar, and boil again for a little, so as to form a syrup. There is, it must be confessed, a marked distinction between the London and Edinburgh methods of preparing syrup of roses, much in favour of the latter's superior discrimination: particularly, as the damask rose, besides differing essentially in its medicinal effect, has its odour almost destroyed by drying; while the red rose leaves or petals, on the contrary, are well known to gain increased fragrance when carefully dried.

Cottage Potatoe Plumb Pudding.

BOIL, peel, and mash, two pounds of potatoes: and beat them up well into a smooth batter, with a pint of milk, and a couple or three beaten eggs; adding two ounces each of moist sugar, and Denia or Malaga raisins. Bake it three quarters of an hour in a moderately heated oven. By merely leaving out the plumbs, it makes a good plain cottage pudding.



INDEX.

A	Page
ADULTERATION of Wines and Cider, the Bishop of Llandaff's means of discovery of	5
American Spruce Essence of	15
Asparagus	17
— Pease	18
Ague, infallible remedy for	19
Amber, Extract of, or excellent prepared Amber-grease for general use	53
Ale Posset, King William's	90
— China, to make	93
— or Beer too new, to make drink stale	93
— sour, to recover	93
— or Beer, to make of Coaked Malt	93
Arquebusade Water, excellent Receipt for	95
Apples, simple and singular method of preserving	127
Almonds Devilled	208
— to make red and white burnt	248
— Ditto white, sugared	249
Ale Irish	263
Age, to give to cordial and aromatic spirituous waters, &c.	281
Anchovy, admirable essence of	289

B

Bugs, an effectual mode of destroying	5
Bologna Sausages, French mode of making	8
Butter, the German method of clarifying and preserving	9
Bowels, instant relief for a pain in the	13

	Page
Bread, Fine French	14
Blackening, Bayley's infallible Cakes for	20
— Leather, German method of	20
Brighton Hunting Beef	23
Beef and Veal Stock for Soups, &c.	25
— Steaks, excellent instructions for Broiling	29
Bullock's Heart, to make Mock Hare of	30
Bite of a Mad Dog, &c. Tonquin remedy for	32
Biscuits, Ratafia Drop	50
Blamange or Blanc-mange, best method of making	51
Prawn, Lock	62
Brandy and Rum Shrub	65
Blue Stone, the, once famous for Sore Throats	66
Brewing, best method of, directions for	67
Birch Wine	73
Beef, Dutch	83
Black Sealing Wax, Art of making	84
Beer, Treacle, Dr. Stonehouse's easy instructions for making	89
—, Strong, to brew	92
Ead Liquor, to recover	93
Bottling, Directions for	93
Bath Buns, to make excellent	94
Biscuits, Pest Naples	102
Beef Broth, excellent and wholesome	103
—, Real Alamode	111
Bath Rolls or Cakes, famous	117
Barilla, King's Patent British	127
Black Canker, best method of destroying	128
Bran Water, to make	160
Black Ink Powder, art of making	160
Black or Hog's Puddings, best method of making	160
Beet-Root, advantage of Baking	162

	Page		Page
Blood of Lambs, Calves, Hogs, &c. ready way		Capillaire, Genuine Syrup of	24
of Dressing	167	Consumption, German remedy for	33
Banbury Bride Cake	167	Carp, to stew finely, with little trouble or expence	34
Black Caps	170	Caterpillars, Scottish method of destroying	33
Brunswick Mum, Genuine Receipt for	171	Consumption, agreeable preventative of	49
Biscuits, excellent, for Cordials, &c.	172	Currant Shrub	65
Ditto Fine Light	172	Cephalic Snuff	73
Ditto Chocolate	173	Composition for preserving Weather Boards, &c.	75
Ditto Sweet and Bitter Almonds	173	Currants, easy method of drying and preserving	79
Brandy Spirit, to obtain from Cider	180	Cheap Broth or Soup for the poor	89
Barley-Sugar, the art of making	182	Clarified Sugar, or Refined Common Syrup	89
Balm of Gilead	192	Chickens, Method of expeditiously fattening	96
Beet-root, admirable pickled	196	Carp in Ponds, Lord Orford's curious method of feeding	97
Bread unadulterated, best method of making	198	Candied Angelica	97
Broken Limbs, Turkish method of setting	200	Carraway Puddings, delicate little	101
Biscuits Devilled	208	Custards, rich	102
Barberries, Beautiful Pickled	208	Corn for Seeds, curious and valuable Hints for sowing	103
Bread Boxes, for Spinach, Oisters, &c.	244	Cherry Wine, Genuine French Method of making	109
Beer, to make admirable Yorkshire	245	Brandy, French	109
Bitters, West India	248	Carp, German method of making three Dishes of a Single	123
Barbadoes Water, curious origin of	251	Capons, Horsham	129
Beer, Superlative strong for Bottling	257	Canadian Mastich	129
Biscuits, American Potash	261	Canker, Receipt for	135
Burgoo, Scotch	265	Chickens, Art of Hatching in Ovens	141
Butter, Dutch method of making	270	Chilblains, Cure for	143
Cambridge	271	Carmine Powder, to extract from Scarlet Cloth	144
Bacon Hog, Buckinghamshire method of killing and curing	277	Carrot Seed, Art of preserving	147
Basket, Rich Chantilly	282	Cyprus Wine, Imitation of	150
Birdwan Stew, an Oriental Dish	283	Coco, or Cacao Shell, Common	153
Bleaching, curious but simple method of	284	Cheesecakes, good Potatoe	163
Bird-lime	301	Cherries, German mode of keeping	166
General method of using	302	Comfits, Carraway, Art of making	174
Water	302	Scotch	173
Bacon, Somersetshire	303	Cardamom	175
Bunch of Grapes, Water Ice	330	Coloured Sugar Plumbs, &c.	175
Butter, Gloucester	330	Cotton, easy method of Dyeing	181
Butter, Whey	337	Cabbage as dressed by the Dutch	184
Bacon, Easy French method to prevent getting Rusty	353	Cytherea, Oil or Cream of	185
Brawn, Aspect of	357	Collar Beef, Excellent	188
Bragget, Ancient British Liquor, called	364	Coffee, best Turkish method of making	189
Beef Bouillie, or Fresh Beef Boiled	369	West India, to make equal to Turkey	189
Bouillie, Cold à la Maître d'Hotel	370	English modes of making	189
Barley, Pearl, simple decoction of	374	Strong Medicinal Virtues of	190
compound ditto	374	Advantages of making by previous infusion	191
C			
Cordial Electuary, Queen Elizabeth's	9		

	Page		Page
Dolmas, Turkish	280	Fire Proof, to render all sorts of Paper	150
Dyeing, Grand Principle in the Art of	295	Fritters, Parsnip	162
E		Foil for Diamonds, &c.	181
Eels, Lombardy, soused or marinated	24	Fluids, to filter for Chemical and Culinary Purposes	194
Elixir, a fine Balsamic, for confirmed Coughs and Consumptions	31	Filtering Machine, Mr. Peacock's Patent	195
Emulsion, pleasant, for Coughs, Cold or Hoarsness	36	Frozen Limbs, successful Treatment of	201
Eyes Sore, invaluable Remedy for curing	38	Fruits, Curious and Simple method of Keeping	215
Elm and Maple Wood, German method of making resemble Mahogany	72	Flour of Horse Chesnuts for Bread, how to make	234
Eels, ready method of Roasting	74	Fawn, how to dress	234
Extracting Colours from flowers, leaves, roots, &c. Dutch method of	77	Fruits and Flowers, curious method of growing in Winter.	306
Elderberry Beer or Ebulum, how to make	79	Fruit, frugal method of preparing	326
Electuary, Epileptic, for Falling Fits, &c.	100	French Beans, &c. pickled	351
Eggs, Mr. Jayne's Patent method of preserving	107	Fish, Aspect of	356
Eyes, sore or inflamed, Cure for	164	Fowl, Shoulder of Lamb, &c. in Aspect	357
Eggs, how to make large	183	Fermentation of Ale and Beer, most important Phi- losophical Fact with regard to	358
— fried as round as Balls	184	Feathers, new, method of clearing from their Animal Oil	368
— small, for Turtles, Pies, &c.	184	G	
Embrocation, French for Rheumatism, &c.	180	Gravy, excellent keeping	8
Eel Pies, Myddleton's Head	242	Glue, a curious and useful	20
Eau de Carnes, method of preparing	280	Gingerbread, the best Dutch	38
Earthen Barn Floors, mode of making	320	Green Pease, Russian method of preserving	51
Eau de Luce, genuine	328	Ginger Cakes, fine, for cold weather	74
F		Gout, the, Select Prescriptions for	80
Friar's Balsam, genuine	10	Gingerbread Nuts, rich sweetmeat	82
Fire, general directions for	19	Gold and Silver Lace, curious method of separating without burning	85
Forced-meat Balls	30	Gold and Silver Fish, curious method of Breeding	110
Fish Sauce, capital	51	Ginger-Wine, Receipt for	139
French Puffs	61	Garlic, Syrup and Oxy-mel of	149
Flummery Dutch	62	German Tinder, superior use and importance of	186
— French	62	Gooseberry Fool, excellent	236
— Common	62	— Wine, rich	241
Frontiniac, excellent English	83	— Vinegar	242
Fricassee of Frogs, French	111	Gum, Britanmic Elastic	243
Frogs, fried	111	Grapes, sour, curious Substitution of for Goose- berries	252
Fruit and Forest Trees, method of curing Injuries and Defects in	116	Grape Wines, equal to Champaign, Hock, &c.	261
— French method of ditto	126	Garlic, Oxy-mel of	261
— curious method of sending for the Royal Family	138	Grease Spots, &c. Art of Extracting from Books, Prints, &c.	270
		Gum, Patent, Substitute for	273
		Garlic Vinegar, French method of making	276

	Page
Gout the famous Portland powder for . . .	165
German Puff's famous . . .	178
Green Ginger, English . . .	178
Ginger, Syrup of . . .	180
Gooseberry Sauce for Mackarel . . .	288
Goose Grease, Clarified . . .	322
Green Pease Tart . . .	322
Gooseberries, &c. best method of Bottling . . .	324
——— preserved wet . . .	325
Goats, probable good effect of keeping among Horses . . .	347
Girkins . . .	351
Grounds for Painting, Mr. Sebastian Grandi's Restoration or Discovery of the old Venetian Art of preparing on Pannels, Copper, or Canvas, &c. . .	371

H

Harricot of Mutton . . .	26
Hungary-water, method of making and improving . . .	30
Hog's Puddings, Almond . . .	52
Hair, an admirable wash for . . .	53
Haunch of Mutton, to resemble Venison . . .	61
Hooping Cough, excellent embrocation for . . .	118
Hair, art of making neatly curl . . .	120
Hunting Bread . . .	121
Hung Beef . . .	123
—— finest Yorkshire . . .	123
Hare, Jugged . . .	124
—— hodge podged . . .	124
Hollands and Cordial Gins, fine English . . .	146
Hog's Puddings, French . . .	161
Ham Stock for gravy and sauces . . .	163
Hypocras, exquisite essence of . . .	168
—— as made at Paris . . .	168
—— admirable English . . .	168
Hare, art of Roasting to make tender the oldest . . .	187
Hartshorn Jelly, best method of making . . .	216
Hung Beef, French . . .	238
House Painting, excellent cheap and wholesome . . .	265
Hasty Pudding, admirable . . .	276
Hen's Nest, art of making an elegant . . .	286
Hog's Head, excellent method of dressing . . .	320

I

India pickle, best . . .	31
--------------------------	----

	Page
Ink, curious Sympathetic, Art of making . . .	37
Ice, to make delicate for tarts, &c. . .	99
Ink-spots in woollens, &c. method of taking out . . .	105
Iron-moulds, ditto . . .	105
Ink stains, to take out of mahogany . . .	105
Ich, the, celebrated cure for . . .	117

J

Juniper Ratafia, French or Cordial Gin, as made at Paris . . .	146	185
Jam, Raspberry . . .		253
Jelly, Calf's or neat's foot . . .		253
Jam, delicious Apricot . . .		273
Jelly, Apple . . .		274
—— Green or Red Gooseberry . . .		274
—— Red, White, and Black Currant . . .		274
—— Rich . . .		283
—— Apple Jelly for preserving Sweetmeats . . .		326
—— Aspect or Savory . . .		356
Junket, Devonshire . . .		358

K

Ketchup, excellent . . .	14
Kebobbed Mutton . . .	63
Kid, how to roast . . .	235
Kale, Sea . . .	283
Ketchup, genuine Mushroom . . .	364

L

Lead in oils, test for detecting of . . .	7
Lozenges for the heart-burn, excellent . . .	11
Lime-water, common . . .	43
Liquid for changing the colour of hair . . .	76
Ditto for removing grease spots, &c. . .	105
Lameness remedy for . . .	135
Liquid for making bulbous roots flower . . .	144
Leason, for Soups, Frecasees, &c. . .	206
Leveret, to roast . . .	236
Liqueur, or Barbadoes Cream . . .	251
Lozenges, French, of Marshmallows . . .	291
Liquids, to impregnate with Gass or Fixed Air . . .	359

M

Page

Mutton and beef, curious Moorish method of preparing	8
Mock venison pasty, receipt for	8
Macaroni Cordial	13
Milk-punch, Norfolk	21
Mushrooms, particular cautions and directions respecting	26
Muffins and crumpets	49
Macaroons, fine French	50
—— common	50
Mustard, an admirable keeping	53
Minced pies without meat	55
Mushrooms, pickled	58
—— Powder	58
Marmalade, fine raisin, for coughs or colds	66
Malt liquors, of the fining of	77
—— of the recovering and preserving of	78
Mustard-why for palsy and nervous disorders	121
Mad animals, to cure the bite of	130
—— various remedies for	133
Mulberry trees, old method of renovating	146
Musk, artificial	149
Macaroni and Vermicelli, method of making	153
Mutton chops in the Portuguese fashion	169
Malting Barley, &c. Genuine Process of	198
Malt and Hops, Essence of, or Portable Ale and Beer	200
Maccaroni, stewed	276
Marble Hearths, &c. Composition for Cleaning	283
Mackarel, Boiled	287
—— Soured	287
—— Broiled	287
—— Collared	287
—— Baked	288
—— Potted	288
—— Caveach, or Pickled	288
Morocco Leather, Art of Manufacturing	290
Molasses, Purified Syrup of	299
Magnesia, method of making	314
Mulberries, Honey of	323
Mangoes, Codlin	350

N

Noyeau, to make the genuine French	52
--	----

Page

Numbed or trembling hands, excellent wash for	116
Nutmegs, Syrup of White Brandy	258

O

Oxford puddings	13
Oil, colour cakes for artists	17
Orange-wine, superlative	22
Oyster-shell lime-water	47
Orange posset, delicate	52
Omlet fritters	64
—— common	64
Ointment for the back of a rickety child, incompatible	72
Orange and lemon chips	82
Oysters stewed in French rolls	86
Oil of brown-paper for burns	103
Orgeat	117
Oat cakes	117
Olives, artificial	122
Ointment mercurial	131
Ortolans	151
Orgeat paste	156
Oysters, fine pickled	207
Onions, Spanish or Portugal, Sauce	212
Olives, Veal	244
Olive, Stewed, Sauce	244
Oil of Venus, a celebrated French Liqueur	285
Ottar of Roses, Oriental	299
Oil of Flints, Patent	305
Onions, small pickled	352

P

Potted Cheshire-cheese	11
Pudding, delicious orange	11
Persian meat-cakes	11
Pickled sprats, to resemble anchovies	12
Prime Irish Usquebaugh	12
Potted beef	29
Pudding Dutch, baked	29
—— the Duke of Buckingham's	32
Pig, curious method of roasting	34
Potted char	36
Piles, genuine lozenges for	38
Paper-hangings, easy method of cleaning	40

	Page		Page
Pudding, baked beef or mutton potatoe	55	Postilla Raspberry	266
Pickling potatoe apples, Swedish method of	64	—— Apple	267
Pancake-pudding	73	Potatoes, new Discovery of a method of Granulating	271
Pimpled-face, cure for	80	Potarga, or Buttarga	283
Potatoes, hint for increasing the culture of	81	Pudding, delicate Muffin	288
Pancakes, rich	82	Peas Soup, excellent Italian	300
Puddings, new, college	88	Perry, best general Method of making	311
Portable balls, for taking out spots from clothes, &c.	85	Paste, Cherry	323
Pigment, permanent green, for both oil and water colours, art of preparing	85	Pippin Paste, red, for Ornamental Knots	349
Preserved fruits in brandy, &c.	90	Prussian Blue, genuine Process of making	353
Posset, the Pope's	91	Potatoe Liquid, Wonderful Effect of in Cleansing Silks, Woollen, and Cotton, Furniture or Apparel, &c. without Injury to the Texture or Colour	367
Purl, to make improved excellent and wholesome	92	—— Plum Pudding, Cottage	375
Paste, to make fine Royal, for Sweets	98		
—— ditto for seasoned dishes, &c.	98		
—— puff, ditto, for tarts, &c.	98		
—— ditto, delicate sugar	99		
—— Standing or Raised Crust	99		
—— for Custards and Ornaments	99		
Pie, Ox-Cheek	103	Quinsy, Dr. Fuller's vapour for	22
Pudding, fine Currant	104	Queen cakes	52
Pancakes, Pink	105	Quoffies, a very curious Turkish Dish	275
Pap, Spanish	121		
Pudding, delicious Maccaroon Custard	124		
Pills, Mercurial	130		
Palsy, a Remedy for	137		
Portable Soup-Cakes, Art of Preparing	157		
Parchment, damaged, &c. to render legible	166		
Puddings, curious Noddy	170		
Parmesan Cheese	175		
Potatoes, Irish method of raising	183		
Powder, a, by which you may write with water	187		
Peasant's Pot, French	211		
Painting, Spangling, &c. Art of	222		
Phosphorus, curious Experiments with	229		
Phosphoric Tapers or Matches, Art of making	230		
—— Bottles, Method of preparing	230		
Plum Pudding, rich	232		
—— ——— good Family	233		
Pudding, Millet	238		
Potatoe Composition for Yeast	240		
Powder stain and varnish, to colour Woods, &c.	247		
Prawlongs, Pistachio, Filbert, &c.	249		
—— Orange and Lemon	249		
Pymont Water	255		
Pudding, baked Gooseberry	259		
Pieor Tart, rich Gooseberry	259		

R

Red Ink, fine	25
Rusty-steel, method of cleansing and polishing	25
Rhubarb, Tincture of, Admiral Gascoigne's	31
Rinds of citrons, oranges, lemons, &c. capital method of preserving the fragrant essences of	33
Rice cheese-cakes, delicate	36
Rump of beef, to bake	38
Raspberry Cakes	63
Rum and Brandy Shrub	65
Rolled Beef, to eat like Hare	67
Red-Cherry Wine, Kentish method of making	71
Rich Pancakes	82
Red Sealing Wax, Art of making	84
—— Ink, Permanent	85
Ratafia, Red, as made at Paris	91
—— fine method of making a delicate white	91
—— Red, English and Common	92
Red Mixture for Colouring Mahogany	105
—— Cabbage, Syrup of, as made in France	111
Rheumatism, Electuary for	160
Rossolis Ambré, a delicate French Liqueur	185
—— French, or Sun Dew, perfumed with Flowers	185

	Page		Page
Rhubarb Tarts	205	Shortness of Breath, infallible Powder for	118
Roast Beef, English	231	Sprain, a speedy Cure for	120
Roses, Vinegar of	277	Shrewsbury Cakes, real	121
Rice, best method of boiling for Curry, &c.	280	Serpents, Viper, &c. Cure for the Bite of	134
Rogue, Turkish	292	Scab in Sheep, &c. infallible Ointment for	147
Rectifying Raw Spirit, Art of	304	Sucking Pig, French manner of Roasting	155
Red Lake, Art of making from Dutch Madder	314	Salting Meat, incomparable method of	158
Ravioli, Italian	349	Stone, the, simple Remedy for	160
Roses, damask, syrup of	374	Shoulder of Mutton, boiled	163
— red, syrup of	375	Snowballs, American	164
S		Syrup Fine, for Coughs, &c.	165
Soup Maigre Anglois, or Broth without Meat	11	Soals, Portuguese method of dressing	169
Salmagundi	12	Souse, for Erawus, &c.	170
Spruce Beer, from the Process adopted by Captain Cook	15	Sage Cheese, method of making	173
Salmon, Dutch method of dressing a Jowl of	18	Smelts, to pickle after the manner of Anchovies	173
Sausages, best Brunswick	21	Souster, Dutch, as Padding or Cake	184
Sore Throat, incomparable Fumigation or Vapour for	22	Smoke of Wood Fires, Substitute for	198
Shrimps for Sauce, simple but useful method of pre- serving	29	Syllabub, Staffordshire	205
Soup au Bourgeois, or French Citizen's Soup	39	— Royal, London	205
Scurvy, Sir John Hill's Specific for	40	— Devonshire	205
Sprains, the late Dr. Lobb's method of curing	41	Shoulder of Mutton, French method of Baking	209
Sore Throat, Dr. Huxham's method of treating	42	Sauce à la Ravigote	210
Savoy Biscuits, best	54	— à la Poivrade	210
Swelled Legs and Relaxed Stomach, Excellent Remedy for	54	— à l'Italienne	210
Salmon, Aberdeen method of Pickling	55	Sapphire Pickled	216
Sausages, real Oxford	61	Starch from Horse Chesnuts, how to extract	233
Shrimp Pie	75	Soup, Flemish	234
Stomach Elixir, Dr. Stoughton's celebrated	80	Scarlet Beef, French method of preparing	238
Sealing Wax, the Art of making	84	Semolina, English	240
Sponge Biscuits, delicate	86	Sweet Wort, Syrup of	241
Syrup of Clove Gilliflowers, Violets, and other odorif- erous Flowers	87	Shrub, to make excellent	248
Salting of Butter, Dr. Anderson's method of	88	Seltzer Water, artificial	255
Syrup for general use, best method of making Com- mon or Simple	89	Silvering, a curious method of	256
Shortness of Breath, excellent Medicine for	95	Soup, White Onion	285
Sopnaceous Draught for the Yellow Jaundice, &c.	100	— Green Peas	289
Snuff, chemical, Dr. Fuller's, for the head-ach, &c.	100	Soy, method of preparing	293
St. Anthony's Fire, expeditious and effectual Remedy for	101	Sauce, German Horse Radish	299
Stomach Plaster for a Cough	103	Soap in general	316
		— method of detecting fraudulent increase in the Weight of	317
		— excellent for medicinal purposes	317
		Salmon, Newcastle Potted	321
		Scorched Linen, Composition for restoring	322
		Syllabub Spanish	323
		Sweetmeats, fine Wet and Dry	324
		Strawberries, preserved	325

Strawberry Water Ice	Page 329
Saxon Blue, best	355

T

Twelfth Cake, to make a very rich	19
—— fine Iceing for	19
Turtle, an excellent method of dressing	57
—— ditto, after the West-India manner	59
Trotter Jelly, for the Consumptive	65
Turlington's Balsam, genuine	71
Turtle, how to clean and dress	75
Treacle Beer, to make	95
Tarts, transparent	104
Teeth, easy and effectual method of cleaning	119
Turkish Glue or Cement	180
—— Locks, curious Mechanism of	181
Turtle, genuine West-India method of dressing	217
—— capital method of dressing	219
—— plain and easy method of dressing	221
Turbot, to boil	237
—— to bake	237
Trifle, a Grand	239
Tapeworm, infallible method of expelling	267
—— famous French Specific for	268
—— celebrated Prussian ditto	268
Tarragon Vinegar, fine	276

V & U

Veal, how to boil a Knuckle of	60
Vension Haunch, how to dress	60
—— old Sauce for	60
Vinegar, fine Raspberry	63
Veal, Florentine	65
Vinegar, capital Sugar	106
—— Red or White Wine, method of making and keeping	142
—— Spring, of Herbs	143
Usquebaugh, choicest Green and Yellow	145

Verdigrease, substitute for	Page 149
Vespetro, Receipt for making	157
Varnish, Japan, or China	171
—— to make a universal	172
Vegetables, curious method of drying	326
Vechioni, or Preserved Chesnuts	349

W

Wens, easy and effectual Cure for	36
Water Souchey	67
Whipped Syllabub, everlasting	79
Wet Sugar-preserved fruits in Brandy	90
Whigs, good, to eat with Ale, &c.	95
Wine, Apricot, incomparable	101
Water-proof, Chinese method of rendering Cloths and Muslins	107
Whooping Cough, excellent embrocation for	118
White Black Birds, White Mice, &c. Art of Breeding	125
Wooden-Leg Soup, or Potage à la Jambe de Bois	140
Water-proof, method of making Boots, Shoes, &c.	153
—— method of making Leather of all sorts	154
Wheaten Bread, economical	158
Wind in the Veins, remedy for	172
Water for thickening Hair, &c.	182
Worm Medicine for Dogs, a celebrated	186
Water, to filter, by Ascension	194
Westphalia Hams, genuine	196
—— Bacon, Salted and Dried Tongues, Beef, &c.	197
Wine, fine Cowslip	215
Water Fresh, easy manner of always obtaining	223
Wine, White Currant	321
Wines, Process of making Foreign	343
Walnuts, pickled	350

Y

Yellow Water, famous	35
Yorkshire Cakes, fine	117
Yeast, Persian Art of making with Peas	173
Yeast, Wonderful Efficacy of in the Cure of Putrid Diseases	360

THE END.





